Los Angeles Times

PRIZE COOK BOOK

First In the World In Advertising

During the year 1922 as well as during the previous year, the LOS ANGELES TIMES printed more advertising than any other newspaper on earth. The following list shows the amount of advertising carried during 1922 by the leading paper in each city named, stated in agate lines. (There are 14 agate lines to an inch.)

LOS ANGELES TIMES	26,795,244
Chicago Tribune	26,213,757
Detroit News	25,701,255
New York Times	24,141,116
Baltimore Sun	22,985,326
Pittsburg Press	21,995,638
Washington Star	21,659,650
St. Louis Post-Dispatch	19,881,120
Columbus Dispatch	19,582,553
Philadelphia Inquirer	18,211,200
San Francisco Examiner	16,906,694
Indianapolis News	16,400,198
Milwaukee Journal	16,266,970
New Orleans Times-Picayune	15,454,043
Oakland Tribune	14,650,650
Portland Oregonian	14,505,260
Minneapolis Tribune	14,278,579
Birmingham News	12,943,826
Cincinnati Times-Star	12,650,508
Seattle Times	12,488,728
Dallas Times-Herald	12,466,355
Buffalo News	12,406,521
St. Paul Pioneer Press-Dispatch	12,327,364
Houston Chronicle	12,073,782
Omaha World-Herald	11,261,257
Louisville Courier-Journal	9,079,771

LOS ANGELES TIMES

Los Angeles Times
PRIZE COOK BOOK

Edited by

A. L. WYMAN, M. C. A.

'Tis a sage question, if the art of cooks
Is lodg'd by nature, or attained by Books;
That Man will never frame a noble Treat
Whose whole Dependence lies on some Receipt.
Then by pure nature ev'ry thing is spoil'd,
She knows no more than stew'd, bak'd, rost, and boil'd.
When Art and Nature join th' effect will be
Some nice Ragoust, or charming Fricasy.

The Art of Cookery, London, 1709.

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1923

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CHEF A. L. WYMAN

Chef A. L. Wyman, under whose direction the TIMES PRIZE COOK BOOK was assembled, acquired his mastery of cooking by an experience covering nearly all parts of the civilized world. As chef and master baker in famous cooking establishments of Europe, Egypt, India and the Orient, he has studied the cooking of all climates and races, acquiring first-hand knowledge of many exotic foods and seasonings which, when properly handled, add appetizing variety to the menu.

He has devoted himself of late years chiefly to educational work and to the testing and writing of recipes for large food organizations, including most of California's great fruit associations. Many of the familiar recipes using peaches, figs, raisins, walnuts, oranges and other local products were originated by him in his laboratory-kitchen at Glendale.

Chef Wyman is, and always has been, especially interested in cooking as it applies to the family and home. His department of "Practical Recipes," which appears each Saturday in the LOS ANGELES TIMES, is one of the newspaper's most popular features, and helps to make THE TIMES' Saturday marketing and domestic science pages, the most widely-read department of its kind in the West.

Sunday Times

The Largest Newspaper in the World

AMONG ITS UNRIVALED FEATURES ARE:

An illustrated story and general-interest magazine.

A magazine devoted to local farming, horticulture, livestock, etc.

A pictorial rotogravure section.

A children's newspaper.

A comic supplement in colors.

14 PARTS
OVER 200 PAGES

"A Library in Itself"

THE fame of Southern California for its varied and distinctive cooking, suggested to the LOS ANGELES TIMES the idea of gathering together all the best of these local recipes, and publishing them in the form of a practical cook book. As the cost of assembling, testing and compiling all this material, in addition to the cost of the book itself, would make the selling-price of such a volume almost prohibitive, it was decided to invite the cooperation of local cooks and housewives, making the undertaking a sort of partnership enterprise on the part of THE TIMES and its readers.

To carry out the plan, a contest was conducted and prizes were awarded for the best recipes in all main branches of cooking, together with special awards for the best Spanish and Mexican dishes. The idea met with instant response and over seven thousand people took part in the friendly competition. All recipes which promised merit were tested in the laboratory-kitchen of Chef A. L. Wyman. Out of this vast mass of contributions were selected the remarkable recipes which make up the TIMES PRIZE COOK BOOK.

THE TIMES wishes to express its most sincere appreciation to all who took part, and regrets that limitations of space made it impossible to include all the excellent recipes submitted. There were instances where more than one person sent in the same recipe, and also many cases where contestants neglected to observe the rules of the contest. In the difficult work of making decisions, the judges took into consideration every factor and spared no effort to do justice to all.

Attention is called to the fact that many of the Spanish and Mexican recipes have never before been published. They have been generously contributed by descendants of some of the oldest families in Southern California.

It can be confidently stated that the TIMES PRIZE COOK BOOK will prove a real "prize" to housekeepers, and especially that it will be a delight to eastern families who receive it as a gift from California friends.

What THE TIMES Stands for

The group of men and women who represent the proprietors of THE TIMES regard their holdings in the light of a stewardship. In the larger sense, there is no such thing as owning a newspaper. Buildings and printing-presses may be owned, but these are of relatively small importance. The real asset of THE TIMES is the confidence of its readers.

THE TIMES takes an active part in the affairs of men. It speaks out its mind with candor. It never hesitates to support with full energy those causes which it believes to be right. Yet THE TIMES everlastingly seeks to be fair, harboring no prejudice against any sect, class or race.

THE TIMES believes that the average American is decent, well-meaning, law-abiding, fair-minded and possessed of that best of all qualities—common sense. This belief on the part of THE TIMES in the worthiness of its readers is as necessary as the confidence of readers in the integrity of THE TIMES—a constant inspiration and stimulant in the arduous task of publishing a great newspaper.

THE TIMES never forgets that its chief mission and greatest responsibility is to publish the news. To this end it receives each day an average of 114,000 words of cable and telegraphic reports—from five different news-gathering organizations—giving its readers, so far as is humanly possible, all sides and viewpoints of every question and event.

LOS ANGELES TIMES

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APPETIZERS

CALIFORNIA OLIVE NEST
FIRST PRIZE

Cut three olives in half and take out seeds. Then stuff two halves with cottage cheese mixed with green onion tops, chopped fine and seasoned with salt and paprika. Then two olive halves with yellow cream cheese grated, mixed with pimientos and mayonnaise. Then stuff two halves with celery chopped very fine, mixed with chopped English walnuts and French dressing. Lay lettuce leaf on plate, make nest of chopped parsley, then take three narrow strips of pimientos and cross them like spikes in a wheel and place a half olive between each strip, alternating the different colors. Makes a very attractive as well as appetizing dish.

TOMATO BASKET APPETIZER
THIRD PRIZE

This shows a fine sense of taste and great originality. Select small, smooth, firm tomatoes, one for each person. Cut one-half inch strip for handle half way down the center on smooth, flat side. Cut crosswise on both sides to the handle. Scoop out bottom of basket in four sections. Remove pulp under the handle. Fill first section with hard-boiled white of egg, chopped, the second with chopped egg whites covered with caviar, the third with the yolks of eggs riced, and the fourth with crab meat minced. Serve on lettuce leaves, adding a little mayonnaise.

CRAB COCKTAIL

Mix three tablespoons lemon juice, three tablespoons salad oil, three-fourths teaspoon salt, one-third teaspoon paprika. Drain liquid from one can asparagus tips and dip one at a time in dressing and arrange five stalks together in each cocktail glass. Mix one-half pound crab meat with the remaining dressing and place on the asparagus with slight depression in the center. Fill with mayonnaise dressing in center of crabmeat and sprinkle with paprika. Serve very cold.—Mrs. Martha James, Ventura, Cal.

APPETIZER SUPREME

Place a slice of medium-sized, firm tomato on a small pie plate. On this place a whole piece of either fresh or canned crab (not too large). Around tomato arrange finely shredded crisp lettuce. Sprinkle on the lettuce finely chopped pimiento, riced hard-boiled eggs and capers. When ready to serve pour over a French dressing to which chili sauce has been added. Serve with cheese straws.

CHEESE STRAWS

To one cup of grated cheese add five level tablespoonfuls of flour, salt, and dash of cayenne pepper. Mix well in bowl, adding just enough water to make a paste that will roll out thin on board. Cut in strips and bake in quick oven.—Mrs. W. E. Premo, Porterville, Cal.

HERRING CANAPES

Two salted herrings, one hard-boiled egg, three small pickled gherkins, three green olives, pepper, few drops lemon juice, circular slices stale bread.

Soak the herrings over night and clean them well. Make a paste of the chopped herrings, mashed hard-boiled egg, chopped gherkins and olives. Season with pepper and lemon juice. Spread this on sauted, circular slices of stale bread. This is also good for a sandwich spread.—Mrs. T. Vorkink, Pasadena, Cal.

ORANGE PUREE

Four sweet oranges, three tablespoonfuls of powdered sugar, one tablespoonful of lemon juice, one tablespoonful of finely chopped mint. Equal quantity of whipped cream.

Peel the oranges, removing all white pith and seeds and chop fine. Add the powdered sugar, lemon juice and mint. Chill thoroughly and just before serving stir in lightly the whipped cream. Serve in glass cups, garnishing with halves, blanched almonds.—Bessie C. M. Wood, Santa Ana, Cal.

CAVIAR CANAPE

Cut bread in rather large circles. Toast. Then spread on a thin layer of caviar, squeeze lemon over it. To the outer edge add ring of chopped egg whites. In center place a thin slice of a stuffed green olive and around the olive a ring of mashed egg yolks. Leave the caviar showing.—Mrs. E. E. Manning, Los Angeles.

CRANBERRY FRUIT COCKTAIL

One pound of cranberries. Three cups of water. Two cups of sugar. Cook for ten minutes and strain, then add three grapefruits, three oranges, one banana, one small can grated pineapple, juice of two lemons. Use the juice and pulp of the grapefruit and oranges, discarding white rind, and slice the banana. Chill after mixing thoroughly and serve in sherbet glasses. This will serve twelve people.—Mrs. W. K. Gillett, Trona, San Bernardino County, Cal.

AVOCADO CANAPE

One large, ripe avocado. One-third pimiento pepper. One dessert spoon mayonnaise. Six drops anchovy sauce. One-fourth teaspoon Worcestershire sauce, salt, pepper and cayenne. Mash avocado and pimiento through sieve, stir in the mayonnaise, add the anchovy sauce, Worcestershire and seasoning. Spread on buttered, fancy-shaped toast and garnish with chopped hard-boiled egg and chopped parsley. This should serve ten. —P. R. Smallwood, Los Angeles.

LIPTAUOR, ITALIAN

One box of boneless sardines, three balls Neufchatel cheese, three tablespoonfuls chopped onion, one teaspoonful salt, one tablespoonful fresh finely chopped mint, one tablespoonful fresh finely chopped parsley, one tablespoonful chopped capers, one teaspoonful paprika, one teaspoonful grated lemon peel, juice of half a lemon. Mash the cheese with a fork and work in enough sweet cream to make a smooth paste. To this add the sardines which have also been worked to smooth paste. Add other ingredients in order given. This recipe will serve liberally eight people and should be served on crisp lettuce leaves and each serving topped with an anchovy.—Olive Fisher, Prescott, Arizona.

AVOCADO CANAPE

Cut white bread in thin circles. Toast light brown, peel avocados, and mash. Add lemon juice, salt and paprika to taste. Spread rather thickly on toasted circles, garnish with two thin slices of pimiento peppers, laid on in form of a cross. Serve at once.—Mrs. Kathleen Manning, Los Angeles.

FRUIT APPETIZER

Chill ripe cantaloupes thoroughly, cut in halves and remove seeds and stringy portion. Then with a round potato or fruit cutter scoop out the melon in the shape of large plums. Serve with the juice of the melon chilled and colored with a little currant or any red jelly dissolved with the juice and added when ready to serve. Season with salt and pepper. —Mrs. Belle Hoyt, Los Angeles.

AVOCADO COCKTAIL

For service of four people. One large avocado, four ounces tomato catsup, half a lemon. Peel and dice avocado into small cubes (one-third inch), salt generously and add lemon juice, also dash of cayenne pepper; set away to chill. When ready to serve fill cocktail glass three-fourths full and cover with one ounce tomato catsup. Serve with crisp wafers.—H. M. Bigham, Anaheim, Cal.

MINT-GRAPEFRUIT

Rub together, until sugar is crushed, two tablespoons of finely chopped mint and four tablespoons of granulated sugar. Peel and dice one grapefruit. Mix with mint and sugar; let stand one hour or more stirring occasionally. Serve in sherbet glasses, garnishing edge of glass with mint leaves, and the fruit with maraschino or candied cherries.—Mrs. J. H. McEldowney, Los Angeles.

OYSTER CANAPES

Two dozen oysters, cut in halves. Two tablespoons diced pimientoes. One-half cup soft bread crumbs. One and one-half cups cream. Two tablespoons butter. Seasoning. Rounds of hot toast. Melt the butter, add pimientoes and cook slowly few minutes, add cream, crumbs, oysters and seasoning. Stir until edges begin to curl or till thickened, and serve on toast or canapes. Garnish with parsley.—Mrs. L. H. Eskew, Los Angeles.

ORANGE AND ONION COCKTAIL

Two cups oranges cut in small pieces, one cup onions cut fine, three tablespoons lemon juice, salt to taste. Serve in orange cases or cocktail glasses. Will serve six.—Mrs. A. B. Paton, Los Angeles.

APPETIZER

One pound of strong cream cheese, red pepper, salt, one-half dessert spoon dry mustard, one small can condensed milk. Mix pepper, salt, mustard, then add milk and stir well. Shave cheese and cook all together until smooth. Beat about five minutes. Serve on crackers.—E. G. Chord, Hollywood, Cal.

FRUIT COCKTAIL

Peel three fine oranges, divide into sections and with a sharp knife cut into half-inch pieces. Cut three large ripe bananas lengthwise and then in half-inch slices. Add one can of shredded pineapple, juice and pulp, the juice of one lemon and four tablespoonfuls of maraschino syrup. Mix lightly with silver fork. Serve in tall stemmed glasses, decorating the top with two maraschino cherries.—Mrs. Carl E. Hasse, Santa Barbara, Cal.

CALIFORNIA FRUIT COCKTAIL

One cup of diced orange, one cup of diced pineapple, one-half cup of shredded grapefruit, one cup of fresh or canned cherries, three-fourths cup of grape juice, juice of one-half lemon, and one-half cup of sugar. Set aside in a cold place for two hours. Before serving beat the white of one egg stiff, add one-half cup of sugar and three-fourths cup of grated apple, place one tablespoonful on top of each glass.—Mrs. E. L. Cook, Pasadena, Cal.

CANAPES

Prepare eight pieces of buttered toast. Then mix one cup of chopped cooked fish with three sweet pickles minced fine, and two tablespoons of Madras chutney, moisten with two tablespoons of Hollandaise sauce. Spread this mixture on the toast, sprinkle with three tablespoons of grated Parmesan cheese. Put in a pan in a hot oven, turn the gas down about half and bake five minutes. Serve at once.—Alice Bayly, Los Angeles.

FRUIT DELIGHT

Halve and seed one-half pound white grapes. Cut into dice one-half pound oranges. One can diced pineapple. One bottle maraschino cherries. One-half cup candied ginger. Cut in very small pieces. Pour over one quart grape juice, also juice from pineapple. Chill and serve in stem glasses. This will serve twelve persons.—Mrs. H. D. Reynolds, South Gate Gardens, Cal.

APPETIZER

Boil four small beets until tender, skin them then scoop out centers. When cold fill with the following mixture: To two tablespoons finely chopped celery add one tablespoon finely chopped apple, one tablespoon finely chopped olives, a quarter teaspoon salt, one teaspoon finely chopped vinegar pickle, add one tablespoon mayonnaise, mix, then fill cavities of beets with same, sprinkle with one quarter teaspoon cheese.—Mrs. Millie Person, Los Angeles.

APPETIZER

Cut medium-sized dill pickle through lengthwise, scoop out center, fill cavity with the following mixture: To two teaspoons of finely chopped pimientoes add one teaspoon finely chopped olives, the hard-boiled yolk of egg chopped fine, one-quarter teaspoon raw chopped onion; combine with one-half teaspoon vinegar, one teaspoon mayonnaise, one quarter teaspoon salt, add one drop tabasco sauce, mix, fill cavity of pickles.—Mrs. Millie Person, Los Angeles.

APPETIZER

Over 10 cents worth of anise seed pour one cup boiling hot water and let steep until cool. While cooking cover with saucer. Make a syrup of two cups of white cane sugar. Pour this over with the anise and set aside until ready to prepare. Take the juice of six grapefruits, six oranges and a small bottle of maraschino cherry juice. Mix thoroughly. Fill glasses with cracked ice and one or two tablespoonfuls of the anise syrup,fill the glasses with the fruit juice, add cherries and a small sprig of mint. One tablespoon of sherry wine in each glass would improve this immensely, but—Mrs. Ida I. Davis, Los Angeles.

PINEAPPLE COCKTAIL

To one-half slice pineapple, cut in small pieces, add one teaspoon horse radish and one teaspoon lemon juice. Chill thoroughly and serve in cocktail glasses. One portion.—Mrs. A. B. Paton, Los Angeles.

CELERY APPETIZER

Cook small stalks of celery until tender. Make a liquid of vinegar, not too strong, little sugar, mustard, one bay leaf, mixed spices (one teaspoonful). Pour over cooked celery. Place an anchovy on top of each stalk of celery and pour some olive oil over all and let stand at least a day. Serve with crisp wafers at beginning of dinner.—Mrs. D. Mabel Lugiant, Los Angeles.

TUNA COCKTAIL

One can tuna. Put in pan and first pour over boiling water, pour off and pour over cold water; this takes off the oil and fish taste. Then put on ice to chill. Add an equal part of finely chopped celery, three tablespoons cocktail catsup, three tablespoons lemon juice, a little salt and paprika. Serve in cocktail glasses.—Mrs. A. B. Paton, Los Angeles.

SHAD ROE

Boil shad roe in salted water until tender. Cool and fry in butter; put on ice until needed. On each slice of toast or bread cut thin, put a slice of tomato seasoned with salt, pepper and lemon juice. Spread with mayonnaise, then a layer of shad roe with a few drops of onion juice, then a slice of tomato, a little mayonnaise and on top a pimola.—Mrs. Rose Berry, Los Angeles.

APPETIZER

Select nice firm tomatoes, scald and slip off skins. Scoop out a portion at top just large enough to hold half of an egg, sprinkle sparingly with French dressing and salt, then put on ice to chill. Hard-boiled eggs cut in halves crosswise, remove yolks and fill cavities of whites with a mixture of cavier, mayonnaise and one of the egg yolks; put in scooped out tomatoes, grate over a little egg yolk. When ready to serve place on plate of crushed ice. Serve with toasted crackers.—Mrs. Gertrude Edwards, Santa Monica, Cal.

DELICIOUS APPETIZER

One-half pound calves' liver, one small onion, one hard-boiled egg, French dressing. Cook liver until tender and cool. Put liver, onion and egg through fine meat grinder and mix to smooth paste with French dressing. Spread on toasted crackers and serve as an appetizer before dinner.—Mrs. S. M. Goldman.

CALIFORNIA COCKTAIL

Three grapefruit, one-half cup orange juice, one teaspoonful lemon juice, four tablespoonfuls powdered sugar, one-half cup candied cherries. Remove rind, seeds and skin between sections, leaving pulp free from any white or fiber. Cut in small pieces, cover with juice of orange and lemon, mix lightly with sugar. Serve in sherbet glasses with sprinkling of chopped cherries or can be served on shredded lettuce.—Miss Minnie C. Childs, Tustin, Cal.

LETTUCE COCKTAIL

One crisp head lettuce, one-half cup diced celery, four hard cooked eggs. Sauce: Four tablespoons tomato catsup, two tablespoons Worcestershire sauce, four tablespoons vinegar, three tablespoons sugar, one teaspoon onion juice, two tablespoons salad oil. Shred lettuce and eggs very fine, add diced celery. At serving time pour above sauce over lettuce and serve ice cold in cocktail glasses. Mix all sauce ingredients with fork, beating well, add vinegar last; beat until thick.—Mrs. L. H. Eskew, Los Angeles.

ASPIC JELLY AND EGGS

Lay crisp lettuce on slices of toast cut round, then break aspic jelly into little particles and lay one and one-half tablespoons of this on the lettuce. Cut off a tiny top of six hard-boiled eggs (just enough to scoop out the yolk with a small spoon), mash the yolk with one ounce butter, salt and pepper to taste, and one and one-half teaspoons of caviar. Mix and put back carefully into whites of egg. Turn open end of egg down in the aspic jelly on top of the lettuce so the eggs will stand on end. Then chip the tiniest slice off the end of the egg that is up and stick in two or three truffles. This is an excellent appetizer.—Mrs. S. H. Tuck, Los Angeles.

FRUIT APPETIZER

Cut lengthwise and core firm, sweet flavored pears. Fill each pear with a cream mayonnaise dressing that has been mixed with diced pineapple, chopped apple and celery, preserved ginger, a few walnuts and maraschino cherries. Serve ice cold. —Mrs. Herman Bejach, Los Angeles.

ORANGE AND CHERRY COCKTAIL

One cup white cherries seeded, fresh or canned. One cup oranges cut in small pieces. One-half cup blanched almonds cut in small pieces. Chill thoroughly and serve in cocktail glasses or orange cases placed on a white lettuce leaf. Three portions.—Mrs. A. B. Paton, Los Angeles.

SARDINE APPETIZER

Two oil sardines, one tablespoon catsup, one tablespoon lemon juice, a dash of tabasco sauce, one round slice toast or buttered bread, lettuce leaf. Drain, clean, skin and bone the sardines. Put crisp lettuce leaf on bread and butter plate, placing bread on top. Lay the sardines across and spread over the whole, the catsup, lemon juice and tabasco sauce.—Mrs. E. H. Stohr, Los Angeles.

MINT JULEP

First part: One pint of boiling water, two cups of sugar. Second part: One and one-half cups of boiling water, twelve sprigs of fresh mint. Third part: One cup of orange juice, one cup of grapefruit juice, one cup of strawberry juice, one cup of pineapple juice, juice of eight lemons.

DIRECTIONS FOR PREPARING

First part: Make syrup by boiling water and sugar ten minutes, set aside to cool. One and one-half cups of boiling water, wash the sprigs of mint, crush, add to the water, cover and let stand in warm place five minutes. Strain and add to syrup. Add fruit juices and cool. Serve in small glasses. Fill them one-fourth full of very finely crushed ice, then add the mint julep. Garnish with fresh mint leaves and a small strawberry in each glass. This will serve twelve persons. This is a famous Virginia mint julep recipe. —Miss H. L. Dexter, Charlottesville, Virginia.

VEGETABLE COCKTAIL

One can asparagus tips, one cup cooked diced carrots, three tablespoons tarragon vinegar, three tablespoons salad oil, three-fourths teaspoon salt, three-fourths teaspoon paprika. Mix vinegar, oil, salt and paprika. Dip asparagus, one at a time, in dressing and arrange five stalks in cocktail glass. Mix carrot in remainder of dressing, place on asparagus. Top with a spoonful of stiff mayonnaise and a stuffed olive. —Mrs. S. Edith Chynoweth, Ocean Park, Cal.

ORANGE MINT

Remove the skin and all the white portion from four large oranges. Cut in one-fourth inch slices and the slices into cubes of uniform size. To this add an equal quantity of canned pineapple cut in wedge-shaped pieces and sprinkle with one-fourth cup of powdered sugar, two tablespoons of finely chopped mint, one tablespoon lemon juice. Chill thoroughly and serve in tall champagne glasses and garnish each with a sprig of mint. Serve at beginning of dinner.—Mrs. John L. Evans, Los Angeles.

FRUIT COCKTAIL

One pomegranate, one red apple, one paremain apple, one sweet orange, two well ripened bananas, three slices of pineapple, four tablespoons of pineapple juice, two tablespoons of juice of pomegranate seeds, two tablespoons of juice of well ripened grapefruit, two tablespoons of orange juice, grated orange peel, sweetened whipped cream. Take out enough pomegranate seeds from pomegranate to make two tablespoons of juice when crushed and strained. Cut fruit into small pieces. Chill fruit and juice. Pile fruit into six long-stemmed glasses, pour juice over fruit. In middle of each glass pile sweetened whipped cream. Cover the cream with grated orange peel. Cover rest of fruit, around whipped cream, with the pomegranate seeds about two seeds deep. Complete color scheme by gracing center of table with glass bowl filled with dark red apples, oranges and other California fruits. Glass candle sticks with either orange or dark red candles may be added on either side of bowl.—Mrs. Walter B. Meyer, Oxnard, Cal.

GRAPEFRUIT COCKTAIL

In cocktail glass press four large mint leaves against the sides, having the best side out. Place four sections of grapefruit on the mint leaves. Pour a little loganberry juice over them and garnish with a little sprig of mint in the center.—Mrs. Stanley S. Foote, El Monte, Cal.

FRUIT COCKTAIL

One cup each of grapefruit, orange and pineapple, diced. Sweeten to taste. Put on ice to chill. Add juice of one lemon before sweetening. At serving time put in cocktail or sherbert glasses, cover with chopped walnuts and top with a maraschino cherry. One teaspoon sherry wine to each glass makes it fine.—Mrs. S. H. Tuck, Los Angeles.

APPETIZER, DEVILED SARDINES

Six large sardines. Scrape off skin and put in small pan. Take one teaspoon mustard with two tablespoons of Worcestershire sauce, a little red pepper, and cover sardines with this. Put in hot oven three minutes. Serve on hot buttered toast (cut in slices one and one-half inches broad by three inches long), two sardines to a slice. Serve with slice of lemon.—Mrs. S. H. Tuck, Los Angeles.

GRAPEFRUIT WITH FIGS

Select fine, large, heavy grapefruit. Chill; cut into halves; remove the white, bitter principle from center; loosen each section of pulp from shell with small sharp knife. Sprinkle thickly with washed figs cut into shreds. Dredge thickly with powdered sugar. Add one teaspoon lemon juice. Serve at luncheon or breakfast.—Mrs. John L. Evans, Los Angeles.

STRAWBERRY COCKTAIL

One box strawberries, one pint can pineapple. Arrange in cocktail glasses alternately a layer of strawberries and coarsely chopped pineapple, sprinkle sugar to make quite sweet between layers, pour over orange juice to barely cover then sprinkle shredded cocoanut thickly and top with a red cherry. Serve very cold. Simple, inexpensive, delicious, and will serve six people.—Mrs. C. H. Overholt, Hollywood, Cal.

STRAWBERRY COCKTAIL

Into each glass slice five strawberries, cover with orange juice, sprinkle with powdered sugar and shaved ice. Serve at once.—Mrs. Charles Hawk, Arcadia, Cal.

CANTALOUPE COCKTAIL

One cantaloupe cut in balls with vegetable scoop. Add to each portion, two seeded white grapes, one-half ripe peach and one-half slice pineapple. Cover with sherry or maraschino juice. Place cherry on top. Chill. — Mrs. Charles Hawk, Arcadia, Cal.

HAWAIIAN APPETIZER

Dice about equal quantities of avocado and banana, put in cocktail glasses and pour over any good cocktail sauce, or one made of catsup to which has been added a little cayenne pepper and a little Worcestershire sauce. Serve cold.—Mabel Klise, Los Angeles.

PEANUT BUTTER CANAPES

Use brown bread that has been steamed in one pound baking powder cans. Cut the bread in slices, allowing one slice for each person. Spread the bread with tart jelly, then place a small mound of cottage cheese in the center of each slice. Dust this with paprika and "crown" it with a halved peanut. Put peanut butter into a pastry bag and from it fashion a decorative border around the edge of the bread.—Mrs. Anna Hamor, Pasadena, Cal.

SARDINE CANAPE

A universal favorite. Slices of bread one-third inch thick, one inch wide, three inches long. Spread with olive oil on edges and one side, toast on one side only. Either brown or white bread may be used. One Neufchatel cheese moistened with cream, very finely chopped onion and paprika to season. Spread the cheese on toasted side of bread, place a sardine that has been drained from the oil diagonally in the bed of cheese. Slice a small gherkin and small stuffed olive, not cutting clear through; flatten them out fan shape and place one on each side of the sardine. Serve on lace paper doilies, garnish with parsley. One Neufchatel cheese makes eight or nine canapes.—Lou E. Roy, Los Angeles.

AVOCADO COCKTAIL

One avocado diced, one tablespoon catsup, one-half teaspoon horseradish, three tablespoons grated celery, one-half pint cream, whipped. Combine all ingredients, reserving some of the whipped cream for the top, and serve chilled in cocktail glasses. —Erskine Murray, Los Angeles.

STRAWBERRIES A LA CALIFORNIA

Place a mould of sugar in the center of a chilled fruit plate and arrange around it a border of choice unhulled strawberries, previously brushed with a soft brush or washed and drained on crash towel to remove the sand. Serve at the beginning of a luncheon or breakfast.—Mrs. John L. Evans, Los Angeles.

CHEESE PUFFERS

Whites of two eggs, two ounces cheese, pinch salt and pepper. Beat the whites as stiff as possible, add the cheese (grated) and salt and pepper. Drop off the end of a fork on to wax paper. Bake in a moderate oven for twenty minutes. Serve directly they are taken from the oven.—Miss F. Crickmay, Upland, Cal.

SHRIMP CANAPE

Rounds of bread buttered and toasted slightly on both sides. Allow about three shrimps for each canape, a little minced onion and finely chopped sweet gherkin, one teaspoon lemon juice. Then mix with thick mayonnaise. Put a slice of tomato on the toast, then shrimp mixture. Garnish with rings of olives, parsley, thick mayonnaise.—Lou E. Roy, Los Angeles.

OLIVE AND NUT CANAPES

Cut white bread in one-fourth inch slices; shape in rounds two and one-half inches in diameter; saute in equal parts of butter and lard. When a golden brown, turn and brown the other side. Drain on soft paper. Mix equal measure of finely chopped green olives and English walnut meats with mayonnaise dressing. Spread mound-like on prepared bread. Garnish with small figures cut from pimientos. Serve as an appetizer at beginning of dinner.—Mrs. Lillian Gambill, Santa Barbara, Cal.

LIVER PASTE

One-half pound calves' liver boiled a few minutes; drain and strain through sieve. Saute fresh mushrooms and chop fine. Mix with liver, add lemon juice, onion, salt and pepper to taste. Boil six eggs hard, remove yolks and fill centers with liver paste, chill, then slice and cover buttered toast with slices and garnish with pieces of yolk.—Mrs. Herman Bejach, Los Angeles.

GRAPEFRUIT, CALIFORNIA STYLE

Select fine, large California grapefruit; cut into halves; remove center pith; loosen pulp in each section; fill center with oranges peeled and cut into half-inch cubes, and muscat grapes peeled and seeded; dredge heavily with powdered sugar and sprinkle all with freshly grated cocoanut. Serve at beginning luncheon.—Mrs. John L. Evans, Los Angeles.

GRAPEFRUIT COCKTAIL

Three large grapefruit, three cups grape juice, maraschino cherries. Peel the grapefruit, discard all the white membrane and cut each section into halves. If fruit is very bitter, a little powdered sugar may be sprinkled over it and let it stand for an hour. Put into cocktail glasses, pour over the grape juice and place a maraschino cherry in the center of each.—Lillian Hildebrand, Hollywood, Cal.

MUSHROOM APPETIZER

Arrange crisp lettuce leaves on plate. To prepare the mushrooms, if they are canned, drain, remove all stems and cook in freshly boiling water till tender. Add a little salt to water. If fresh, remove all stems, peel the caps and cook slowly in boiling salted water for ten or fifteen minutes, according to mushrooms. Drain off the water, when cool put in ice box. When ready to serve, place on the lettuce leaves using a few strips of pimiento to garnish. Place appetizer, made of four tablespoons tomato catsup and a teaspoon of Worcestershire sauce, a dash of horseradish and mayonnaise dressing to suit taste, in a small glass in the center of the plate. Serve with oyster fork.—Mrs. E. J. Plath, Los Angeles.

PINEAPPLE COCKTAIL

One large can of pineapple, juice of three oranges, grated cocoanut. Cut the pineapple into cubes, pour over the chilled orange juice. Serve in glasses with a little shredded cocoanut sprinkled over the top.—Lillian Hildebrand, Hollywood, Cal.

BAKED OYSTERS ON HAM

Cut brown bread into thin slices and toast. Cover each piece with a thin slice of cold boiled ham and arrange over top raw oysters seasoned with salt and pepper. Dot with butter and bake in oven until oysters are plump. Garnish with parsley.—Mrs. Rose Berry, Los Angeles.

FRENCH CANAPES

Cut French bread in slices one-fourth inch thick, cut out middle with a round cutter, then butter and toast the rings. When cold, fill centers with pate-de-foie-gras. Put a little finely chopped parsley over all and a little chopped hard-boiled egg yolk over all. Decorate with watercress.—Mrs. A. Inners, Moorpark, Cal.

SHRIMP AND TOMATO

Arrange lettuce leaves on plate. Place the appetizer dressing made same as in above recipe. Arrange small sections of tomato, small canned shrimps cut in half, and hard-boiled eggs cut in slices or quartered on the lettuce leaves. Sprinkle a bit of grated cheese over the top. Dip each piece in appetizer sauce before eating. Appetizer sauce in both recipes above may be varied in amounts to suit the amount of salad. —Mrs. E. J. Plath, Los Angeles.

MINT APPETIZER

Peel and cut into small cubes a small pineapple, or canned may be used. Take one pint hulled strawberries, cut in pieces, add one-fourth pound after dinner mints cut in small pieces, also two oranges diced and free from skin. Put in ice box about one hour before serving, then place fruit on shaved ice in compote glasses and cover with powdered sugar, placing a candied cherry on top. Serve with a fork. If preferred, a few leaves of crushed mint may be used instead of after dinner mints.—Mrs. E. Plath, Los Angeles.

GRAPE COCKTAIL

Two pounds Thompson seedless grapes, juice of three oranges. Wash the grapes, cut in halves the extra large ones and pour over the orange juice. Serve very cold in cocktail glasses.—Lillian Hildebrand, Hollywood, Cal.

FRUIT APPETIZER

One cup grapes, cut in two; two oranges, one cup dates, four figs, one cup grape juice (sweetened if liked), one-half grapefruit, one-half cup sugar. Remove seeds from grapes and cut in two. Pare oranges, remove white skin and seeds and dice same. Cut dates and take out seeds. Cut figs fine, pare and dice grapefruit. Add sugar and toss over and over with silver fork. Put in cocktail glasses and add grape juice as much as liked. Tried recipe, and good.—Mrs. Florence Jay Slick, Los Angeles.

ORANGE, PINEAPPLE AND MINT COCKTAIL

Mix one cup grapefruit juice, four tablespoons orange juice, two tablespoons lemon juice, six tablespoons sugar syrup, pinch salt and eight sprigs mint. Put into a shaker and shake until foamy and thoroughly blended. Strain. Chill on ice. Fill chilled cocktail glasses with one inch cubes of orange and fresh pineapple, using equal parts. Pour over some of the prepared fruit juice, sprinkle with a little finely chopped mint and insert a sprig of "frosted" mint into each cocktail.—Mrs. Lillian Gambill, Santa Barbara, Cal.

MELON COCKTAIL

Cut watermelon in slices three and one-half inch thick. Take one-half pound baking powder can (also measuring three and one-half inches high) and with this can cut as many portions as needed. Make a hole down through the center of each, using an apple corer for this. Keep on ice to chill thoroughly. Fill this center at serving time with black cherries, seeded, cut and sweetened with powdered sugar. Place a sprig of mint in the top of each piece of melon. Place a grape leaf or blackberry leaf on each plate and the portions of melon on this.—Mrs. Vinnie King Fesler, Hollywood, Cal.

STUFFED CELERY

Very tender celery, fill the grooves with the following, using a pastry bag and rose tube: Neuchatel cheese, mash and add cream till creamy, and enough paprika to make prettily pink. Nuts are optional, but make a nice addition. Salt to taste. —Pearl Eastin, Los Angeles.

WATERMELON AND CANTALOUPE BALLS

With a teaspoon, cut out in ball shape the heart of a dark colored ripe watermelon and a couple of small yellow cantaloupes. Make a syrup of one cup sugar and one-half cup water. Boil until sugar is thoroughly dissolved. When cool, add one-half teaspoon ground cinnamon and pour the liquid over the melon balls. Set on ice to chill.—Miss Ada Bennett, Los Angeles.

ARTICHOKE COCKTAIL

One-half bottle catsup, one-half cup cream, juice of one-half lemon, two drops tabasco sauce, one-half teaspoonful Worcestershire, one-half green pepper, chopped heart and soft part of five artichokes. Mix and serve very cold in cocktail glasses. This serves six people.—Mrs. H. L. Lanstrum, Los Angeles.

ALLIGATOR PEAR APPETIZER

Peel and slice the pears. To a cup of mayonnaise dressing, highly seasoned, add one-half cup chilli sauce and a few ripe olives cut fine. To this mixture add the sliced pears and sprinkle slightly with paprika. Serve with hot buttered crackers or plain bread and butter sandwiches. One large pear will serve about two people.—Miss Ada Bennett, Los Angeles.

CRAB COCKTAIL

One cup mayonnaise dressing, one-half cup cream whipped, two tablespoons anchovy sauce, two tablespoons light cream, two tablespoons tarragon vinegar, one tablespoon paprika. Dissolve paprika in the vinegar, then mix all together thoroughly and let stand two or three hours on ice before using. Either crab or lobster may be used. This amount will take two good-sized lobsters.—Mrs. George T. Stamm, Upland, Cal.

CADILLAC CANAPES

Cut bread in one-fourth inch slices, shape with a circular cutter and toast or saute in butter. Mound with salmon mixture, sprinkle with buttered bread crumbs, garnish with strips of canned pimiento arranged lattice fashion and bake until the crumbs are browned.—Helen Jackman, Los Angeles.

SALMON MIXTURE

Melt two and one-half tablespoons butter, add five tablespoons flour, stir until well blended; then pour on gradually, while stirring constantly, one cup milk. Bring to boiling point and add one and three-fourths cups flaked salmon. Again bring to the boiling point and add one-half teaspoon salt, a few grains of pepper, few grains of cayenne, one teaspoon lemon juice and yolks of two eggs slightly beaten, or one whole egg slightly beaten. Season to taste with Worcestershire sauce or a few gratings of nutmeg.—Helen Jackman, Los Angeles.

OYSTER COCKTAIL

Service for four. Twenty-four oysters on the half shell, four lemons. Cut two sections away to form baskets with handles, remove pulp, and fill with the following mixture: Two tablespoons tomato catsup, three tablespoons lemon juice, one tablespoon finely chopped onion, twelve drops tabasco sauce, one-half teaspoon grated horseradish, salt to taste. Place in center of a deep plate of crushed ice, arrange six oysters around each basket. Everything of course should be ice cold.—Pearl Eastin, Los Angeles.

SMOKED SALMON

One-fourth pound of smoked salmon, one egg yolk, juice of one lemon, two hard-boiled eggs. Grind the salmon fine and add raw egg yolk and lemon juice. Cut bread in shape of heart and toast. Spread the above mixture on toast. Rice the yolks and whites of hard-boiled eggs separately. Put riced whites around edge of toast for border. Place a small heap of riced yolk at top of heart. Slip a half a slice of lemon under upper edge of toast and garnish lemon with sprig of parsley. Serve on individual plates.—Mrs. Augusta Hoy, Pasadena, Cal.

APPETIZER

One lobster. Take out all the meat, cut fine, put in a bowl, pour over this meat the juice of two good lemons, one-half teaspoonful of sweet pepper, one-half teaspoonful of salt. Let stand on ice one hour before time for serving. Fifteen minutes before time for serving cut the meat fine and serve on a bed of very fine sliced cabbage which has been soaked in ice water one hour and sliced before putting in the water. Let drain in a colander for ten minutes. The hostess serves this on small plates.—Mrs. M. H. Morse, Los Angeles.

CUMBERLAND ORANGES

Take ten hard-boiled yolks and squeeze them through a sieve into a cold bowl. While rubbing them drop in four or five tablespoonfuls of fine olive oil, two teaspoonfuls of French mustard, three teaspoonfuls of apricot juice, salt very little and pepper, add orange juice and one-fourth of a pint of a stiff jelly. Hollow out seven oranges and fill up with the prepared mixture and put on crushed ice to stiffen. Serve with round-cut toasted bread.—Mrs. Leonita Kobrle, Los Angeles.

CALIFORNIA FRUIT COCKTAIL

Five pounds Thompson seedless grapes, washed and picked from stems. Five pounds peaches, peeled and sliced. Five pounds pears, peeled and cut into dice. Five pounds nectarines, pared and sliced. Five pounds very tart plums, cut into small pieces. Pack fruit into sterilized jars. Make a syrup by boiling for ten minutes four cups sugar, three quarts of water. Fill jars to overflowing with hot syrup, adjust rubbers and tops. Place in rack in canner (or clothes boiler), surround with boiling water and process twenty minutes. Remove jars and screw down tops. This quantity makes eighteen pints. Before serving, chill thoroughly, add one grapefruit and two oranges to each pint and sugar to taste. As a winter appetizer when fresh fruits are not so plentiful, this combination is delicious. The small quantity of sugar used and the short time of cooking preserves the real summer flavor of the fruits.—Mrs. Otto Wartenweiler, Los Angeles.

OYSTER COCKTAIL

Seventy-five California oysters, three tablespoonfuls of tomato catsup, six tablespoonfuls oyster liquor, two teaspoonfuls Worcestershire sauce, two teaspoonfuls pepper sauce, juice of three lemons, a little salt. Mix and serve.—Mrs. William S. Cross, Los Angeles.

CAVIAR CANAPE

Allow one hard-boiled egg, one slice of tomato and one tablespoonful of caviar for each person. Lay hard-boiled egg with thin side of white down, cut away outside thirds of upper half and remove yolk to form basket with handle. Fill basket with caviar and set on slice of tomato slightly hollowed at center. Put yolk through ricer and arrange a circle around the slice of tomato. Sprinkle all with salt.—Hazel Reed, Los Angeles.

CANTALOUPE COCKTAIL

Cut the pulp of small cantaloupe into one-half inch cubes, arrange them in chilled cocktail glasses, sprinkle lightly with finely chopped crystallized ginger or orange peel, lemon juice and powdered sugar, allowing two cups cantaloupe cubes, one-fourth cup chopped ginger, or two tablespoons orange juice, one lemon and one-fourth to one-third cup sugar. Garnish with small balls scooped out of chilled watermelon using a "potato baller" for this purpose. Serve very cold.—Mrs. Lillian Gambill, Santa Barbara, Cal.

BANANA COCKTAIL

Two fully ripe bananas, two fully ripe grapefruit, one fully ripe lemon, one-half cup sugar, one-half can pineapple, one-half dozen cherries or strawberries. Peel and scrape bananas. Cut out balls from these with a small potato scoop and roll each ball in the lemon juice to prevent their discoloring. Repeat the scooping process with the grapefruit, exercising care not to break the pulp too much, otherwise the cocktail will be mushy. Add diced pineapple and juice or syrup, adding sugar to the grapefruit juice which must be saved while using scoop. Chill and put into cocktail glasses and top with a preserved cherry or strawberry. Serves six persons.—Alice S. Stewart, Sawtelle, Cal.

MULLED GRAPE JUICE

Heat in a double boiler for one-half hour one pint of grape juice and one cup of water to which has been added half a cup of cassia buds or a few pieces of stick cinnamon. Strain and serve while hot.—Mary E. Martin, Los Angeles.

HOT APPETIZER IN RAMEKIN DISHES

One egg, one-half cup rich milk, two pounds grated American cheese, pinch of salt and white pepper. Mix above and place in buttered ramekin dishes. Bake in hot oven four or five minutes. Serve at once.—Mrs. Augusta Hoy, Pasadena, Cal.

GREEN PEPPER RELISH

Cut the tops from selected green peppers and scoop out the insides. Fill the peppers with chopped chicken meat to which has been added chopped hard-boiled eggs, anchovy sauce or mayonnaise and shredded peppers. Lay on lettuce leaves and serve with narrow toast strips.—Mary E. Martin, Los Angeles.

SOUTHERN CALIFORNIA FRUIT-CUP

Select juicy, sweet oranges and cut into small pieces. Sweeten to taste and put into sherbet cups. Select young sprigs of mint, wash well and thrust the stems of several pieces well into the orange and sugar mixture. Let stand an hour or so before serving and it will be found that the orange juice has drawn a delightful flavoring from the mint stalks. Top with a candied cherry. —Mary E. Martin, Los Angeles.

SARDINE AND OLIVE CANAPES

Box sardines, half cup pickled beets (chopped), twenty green olives (chopped), two tablespoons melted butter, one-fourth cup chopped walnuts, teaspoon lemon juice, one-eighth teaspoon salt, one-eighth teaspoon paprika. Flake the sardines and add the other ingredients of the mixture (except the beets). Toast bread in round, diamond-shaped or oblong pieces and spread with the mixture. Arrange a narrow border of the beets around the canape.—Mary E. Martin, Los Angeles.

CRAB MEAT RELISH

Season flaked crab meat with anchovy and Worcestershire sauce and chill thoroughly. Serve in sherbet glasses lined with tender leaves of lettuce. Place a stuffed olive on top and place a few shrimps so that they will curl over the edge of the glass.—Mary E. Martin, Los Angeles.

GRAPEFRUIT WITH MAPLE SYRUP (A Novelty)

Cut the grapefruit in halves and prepare as usual by cutting the membrane and seeds from the center. Fill the center with genuine maple syrup and place in the ice chest for at least fifteen minutes. Serve on a dish of cracked ice.—Mary E. Martin, Los Angeles.

ASPIC WITH CAVIAR, LOS ANGELES STYLE

Prepare a rich stock from beef, veal, chicken or a mixture of veal, ham and chicken. Clarify the stock with the white of eggs and add one-half package of gelatine which has been softened in cold water, a little lemon juice, salt and pepper. Strain and pour into individual molds to harden. Unmold as individual services and beside each place half of a hard-boiled egg from which the yolk has been removed and the cavity filled with caviar over which lemon juice has been sprinkled. Garnish with water cress or parsley. —Mary E. Martin, Los Angeles.

PIMIENTO GELATINE RELISH

Soak one-quarter package of gelatine in one-quarter cup of cold water and dissolve by setting in a bowl of hot water. Cut small figures of various shapes from pimientos and dip them in the gelatine. With a skewer arrange the pimiento figures on the sides of small molds and pour into the molds the gelatine after adding a mixture composed of one slice onion, one sweet green pepper, one pimiento and two cups of cabbage, chopped together, one-fourth cup mild cider vinegar, one-fourth cup brown sugar, one-half teaspoon salt, one-fourth teaspoon celery seed and one-half teaspoon mustard seed. Serve the molded gelatine on lettuce leaves.—Mary E. Martin, Los Angeles.

CUCUMBER APPETIZER

Two tablespoonfuls of olive oil, two tablespoonfuls of tomato catsup, two tablespoonfuls of vinegar, one tablespoonful of Worcestershire sauce, one-fourth teaspoonful of salt. Blend together thoroughly. Add one tablespoonful of grated onion. Serve on portions of sliced cucumber.—Beatrix Simpson, Carlsbad, Cal.

MELON APPETIZER

Dice into small bits sweet, ripe melons and cover well with an oyster cocktail sauce. Serve in regular cocktail glasses. One ordinary sized melon will serve four persons. This will be found to be as delicious as the famous papaia cocktail so popular in our island territory of Hawaii. Ordinary bananas can be substituted when the melons are not in season. —Mrs. Frances K. Headlee, Los Angeles.

APPETIZER

Take one good-sized green cucumber for each person, wash it clean, cut open, take out the seeds, save them in a bowl, then put the cucumber in salt and cold water for one hour (teaspoonful salt to one quart of water). When ready to serve, take out the cucumber, fill with ripe tomatoes cut fine, with a dressing of two tablespoonfuls of onion juice, one tablespoon vinegar, one-fourth tablespoon sugar, one tablespoon of oil. Mix thoroughly, then with a fork gently mix in the tomatoes, one tablespoonful to a cucumber or boat. Serve on a bed of parsley.—Mrs. M. H. Morse.—Los Angeles.

ORIENTAL APPETIZER

One cup sugar, one cup water, six cloves, two inches of stick cinnamon, one tablespoon of chopped preserved ginger, juice two lemons, juice of three oranges, one drop oil of peppermint, three drops of green fruit coloring. Make syrup by boiling sugar and water together six minutes, add cloves, cinnamon and ginger. Cover and let stand until cold. Add fruit juices, strain, color green, and add peppermint. Place near ice for one hour or more. Before serving place a little finely cut pineapple and a few crushed mint leaves in bottom of sherbet glasses, finish filling glass with the punch and serve. —Mrs. I. W. Barnett, Gardena, Cal.

BLUSHING BUNNY

Melt three-fourths pound cheese and one tablespoon butter. Add one can tomato soup. When all is blended and boiling add one egg beaten with one-half teaspoon mustard. Serve on small pieces of toast. Cook in double boiler.—Mrs. W. C. Cook, Los Angeles.

PINK DELIGHT

(Serves four people)

Make a white sauce of one cup of milk, two tablespoons flour, two tablespoons of butter. Cook until it thickens, add one cup of strained tomato juice and pulp; then one-half cup of rich grated cheese. Remove from stove and stir until dissolved. Serve with croutons (squares of buttered toast).—Mrs. Thomas Squire, Long Beach, Cal.

(HORS-D' OEUVRE) TOMATOES L. A.

Scald few small tomatoes to take the skin off. Scoop these tomatoes and keep on ice for few hours to pickle with French dressing, in a pan or jar. Then fill with this stuffing: One ounce cooked or canned tuna, one hard egg, one tablespoon of capers, parsley, chives (all chopped fine) mixed with tablespoon of mayonnaise dressing and few drops of anchovy essence. Adorn the top of each tomato, to hide the hole, stuffed with edible green leaves or colored green butter to compare the tomatoes to strawberry or persimmons. Serve very cold.—Maurice Prince, Los Angeles.

CHOCOLATE APPETIZER

Add one-third cup sugar and one-half cup hot water to two or three squares of melted chocolate and stir until smooth. Add a scant pint of boiling water and thicken with two teaspoons of cornstarch wet in a little milk. Boil a few minutes, add a pinch of salt and a pint of hot milk. Beat an egg thoroughly and add to half a cup of hot water. Pour half of this mixture into a pitcher or lipped dish, add three drops vanilla and pour on chocolate slowly through a strainer. Add the rest of the foam and serve. To prevent curdling be sure that the chocolate mixture is not boiling when poured onto the egg.—Mary E. Martin, Los Angeles.

PEAR APPETIZER

Take (halved) canned pears, put on lettuce leaf and fill the open places with preserved ginger, cut in very small pieces. Surround with whipped cream, garnish with very thin slices of preserved ginger. — Mrs. Chas. Henderson Ripple, Pomona, Cal.

"SUN-KIST SOUP"

Take one-half dozen oranges, grate the rind of one and peel all as you would a potato, being careful to remove the white fiber—cut up do not slice—add the pulp of two grapefruit and a cup of pitted cherries, sweeten to taste and just before serving stir in eight or ten marshmallows clipped in pieces. Serve in cocktail glasses and place a tiny sprig of mint in the center of each glass. —Mrs. Walter Campbell, Glendora, Cal.

TOMATO APPETIZER

One can tomatoes, two teaspoons sugar, one-half bay leaf, dash of paprika, sprig of parsley, salt and pepper. Boil the above ingredients together a few minutes, strain and add to one-half a box of Knox's gelatine dissolved in one-half cup of boiling water. When this starts to cool and thicken, mix with one-half pound of fresh or canned shrimps, cut fine. Fill individual glasses and put on ice to harden. Serve on lettuce leaves individually and pour over mayonnaise.—Mrs. Chas. Henderson Ripple, Pomona, Cal.

MINT COCKTAIL

Cut one can of sliced pineapple into small cubes, prepare three oranges into small pieces. Break one-half pound of after-dinner mints into tiny pieces and mix with fruit. Let stand on ice an hour. Serve either in sherbet glasses, covered with powdered sugar or in orange baskets made as follows: Shape oranges into baskets with handles, cutting out the pulp and thin skin. Cut around top of baskets and on either sides of handles, in small scallops. The handles may be decorated with small flowers, or greenery tied in place with ribbon. Fill baskets with fruit and mint mixture and cover with powdered sugar.—Mrs. C. J. Jones. Calexico, Cal

MELON COCKTAIL

Select small uniform muskmelons. Cut in half and fill center with five or six black cherries leaving the stems on them. Or fill with raspberries or balls scooped from watermelon.—Mrs. Stanley S. Foote, El Monte, Cal.

APPETIZER

Two and two-thirds pints raw chopped tomato, five tablespoons raw chopped onion, five tablespoons raw chopped celery, five tablespoons granulated sugar, one tablespoon salt, one tablespoon white mustard seed, one-eighth tablespoon ground mace, one-eighth tablespoon white pepper, one-eighth tablespoon cinnamon, one-half large green bell pepper, chopped; one gill cider vinegar. Mix in order given. Let stand two days. Pour over one small can shrimps, diced. Serve in cocktail glasses very cold.—Mrs. A. F. Dodd, San Gabriel, Cal.

PATE-DE-FOIS-GRAS, GOOSE LIVER PASTE

Boil either chicken or goose livers in salt water for about ten minutes, rub through a meat grinder, to each liver one hard-boiled egg and a large tablespoon of either butter or fat of (chicken or goose), a few (four or five) drops of onion juice and a little salt and paprika. Work all those ingredients into a very fine paste, except the white of the eggs, which is kept for decorating the appetizers. Cut bread with biscuit cutter, spread the paste on and sprinkle the fine minced white of the eggs on top, also fine chopped parsley.—Mrs. Alfred Harris, Los Angeles.

HERRING OR SARDELLEN PASTE

Clean and soak for about ten hours one choice salt herring in cold water, remove all the skin and bones and mince into a fine paste, rub two tablespoons of butter into a cream, add that to the minced herring also a few drops of onion juice (four or five) and a little dash of pepper, cut bread in fancy shapes and spread on paste, garnish with minced eggs, the yolk part in the center and the white part as an outer trimming. When sardellen are used, they only require one hour's soaking in fresh water or milk.—Mrs. Alfred Harris, Los Angeles.

CHEESE CANAPE

One-half cup grated cheese, one-fourth cup butter, one teaspoon anchovy sauce, one teaspoon Worcestershire sauce, red pepper to taste. Spread very thinly on circular pieces of bread or on butter thins (crackers); a small border of chopped olives may be put around edge. Sprinkle with paprika.—Mrs. Stanley S. Foote, El Monte, Cal.

EGG AND ARTICHOKE

One hard-boiled egg and one artichoke to each person. Take your hard-boiled egg and peel carefully and smoothly; cut open and take out the yolk, mash up fine with a fork and mix with a few drops of olive oil, mix some minced onion and minced sardine put back in the white part and put the top of the egg on again. On each plate put a lettuce leaf, a small square of toast and then the heart of a cooked artichoke; on that place the filled egg, pour mayonnaise around and garnish with olives. —Mrs. Chas. Henderson Ripple, Pomona, Cal.

CAVIARE, FLORIDA STYLE

Select very small uniform size tomatoes. For each portion, peel, remove centers and chill thoroughly. Just before serving, arrange each in nest of small lettuce heart leaves. Sprinkle inside lightly with salt, paprika and a few drops of onion juice. Fill with a teaspoon of caviare, heaping it well above tomato case; sprinkle each with one-fourth teaspoon lemon juice and paprika. Serve with a deviled olive and a small brown bread sandwich.—Mrs. Paul Hornlein, South Pasadena, Cal.

ANCHOVY

Have a loaf of white bread two days old. Cut the number of slices of bread desired one-fourth inch thick. With a round cutter shape a circle from each slice of bread. Spread the bread thinly with anchovy paste. Slice a peeled tomato and place one slice over the anchovy. Spread the tomato thickly with stiff mayonnaise Sprinkle this with a hard-boiled egg which has been forced through a wire strainer and decorate center with a tiny sprig of parsley. Lift carefully and place in a cupped lettuce leaf.—Mrs. N. G. Tempest, Los Angeles.

MINT COCKTAIL

Cut one pineapple in small cubes. Remove pulp of six oranges from the dividing membrane and cut in small pieces. Break one-half pound after-dinner mints into small pieces and mix with the fruit one hour before dinner; set on ice. Serve in sherbet glasses; cover with powdered sugar.—Mrs. John Blackstone, Los Angeles.

OYSTER COCKTAIL

Select small oysters, allowing six to a service, chill thoroughly. Mix together three tablespoons each of vinegar, grated horseradish and tomato catsup. Add six teaspoons lemon juice and a few drops tabasco sauce. When ready to serve put oysters in chilled glasses and serve with thin slices of buttered brown bread.—Mrs. John Blackstone, Los Angeles.

FRUIT COCKTAIL

Four oranges, two bananas, six marshmallows, six maraschino cherries. Peel oranges and bananas, cut in small pieces mixing lightly together and fill cocktail glasses two-thirds full with the mixture. Over this place in each glass a marshmallow, cut in three or four pieces and top with a maraschino cherry. If desired one teaspoon of whipped cream or marshmallow whip may be used in place of the cut marshmallow and topped with the maraschino cherry.—Mrs. B. A. Graves, Visalia, Cal.

CANAPE SUPREME

Half-pound of boiled ham, quarter of a pound salami, six anchovies, two green onions, one-fourth dill pickle, tablespoonful of chili sauce, rye, graham or health bread, two tablespoonfuls mayonnaise. Run through meat chopper in following order (using fine knife); anchovies, salami, ham, green onions; chop dill pickle fine and drain. Mix altogether with chili sauce and mayonnaise. Slice bread one-fourth inch thick, cut canapes out with biscuit cutter, spread mixture on in mound shape. Decorate edges and center, with chopped hard-boiled eggs and parsley mixed together. Serve on lace paper doilie. Bread is better than toast, toast gets too hard. Canapes for six people.—Mrs. George Witte, Los Angeles.

PORCUPINE APPETIZER

Take (halved) canned pears rather long in shape. Put one on a lettuce leaf. Stick at the narrow end two cloves in them for eyes and stick them full of blanched almonds cut in strips, garnishing with parsley.—Mrs. Chas. Henderson Ripple, Pomona, Cal.

LEMON APPETIZER

Cut medium-sized lemons in basket-shape (making a pretty handle) scoop out the pulp. Remove the inner skin and seeds, fill each little basket with small asparagus tips and pour over mayonnaise. Serve individually on lettuce leaf, and around each lemon basket put a small sardine and two olives.—Mrs. Chas. Henderson Ripple, Pomona, Cal.

SARDINE CANAPES

Cut stale bread in different shapes, circles, squares, strips and then toast or fry in deep fat. Cover with the following mixture. Flake one can of sardines with a fork and season with lemon juice, salt and a few drops of Worcestershire sauce. Spread the prepared bread with this mixture and decorate by placing in the center a small circle of pickled beet. Cut a slice from the end of a large olive so that it will stand firmly and place in the center of the circle of pickled beet. Lobster may be used in place of the sardines.—Mrs. C. J. Jones, Calexico, Cal.

SARDINE CANAPES

Use bread twenty-four hours old and cut in half-inch slices. Then cut in triangles, or with small biscuit cutter into rounds or crescents. Dip each piece into melted butter, place in flat pan, and bake in moderate oven until a delicate brown. They will be very crisp. Allow to cool. Remove skin and bones from sardines. Mix the sardine meat with your favorite salad dressing and spread on the crisped bread. For garnishing the edge use hard-boiled eggs put through a ricer and finely chopped parsley, covering one-third of the edge with the white, the next with the yolk, and the last third with the parsley. Place a stuffed olive in the center and serve on small individual plates as first course of luncheon or dinner.—Mrs. Carl E. Hasse, Santa Barbara, Cal.

CLAM COCKTAIL

Three teaspoons vinegar, three teaspoons lemon juice, three teaspoons tomato catsup, three teaspoons horseradish, one-half teaspoon walnut catsup, one saltspoon salt, one-half saltspoon paprika. For every cocktail required, take one teaspoonful of lemon juice, one teaspoonful of vinegar, a quarter of a teaspoonful of walnut catsup, one-half teaspoonful of mushroom catsup, one-half teaspoonful of grated horseradish, one-half teaspoonful of tomato catsup, a pinch of salt, a dash of tabasco sauce; pour this mixture over eight little neck clams and serve in an ice cup or a glass which was set one ice for hours previous to serving. This cocktail has found great favor for luncheons or suppers in a certain house in New York for forty years.—Mrs. Harriet M. Tupes, Los Angeles.

LOBSTER COCKTAIL, TIVOLI

(Serve six people)

Lobster, two and one-half-pound size, one cupful of mayonnaise, one teaspoonful of minced onions, one tablespoonful of dill pickle, minced and drained, six minced ripe olives, two tablespoonfuls of chili sauce, one-fourth kernel of garlic, chopped very fine. Cut lobster meat into half-inch pieces, put into glasses lined with lettuce leaves, when ready to serve pour sauce over. Make sauce an hour before needed. Sauce: Add all chopped ingredients and chili sauce to mayonnaise, mix. Put in ice box to blend.—Mrs. George Witte, Los Angeles.

LEMON CUP

Use one large lemon for each person. Cut blossom end thick like a lid and set aside. Scoop out contents and eliminate seeds. Mix pulp with one teaspoon of grated pineapple and one tablespoon of sugar for each lemon. Put away in a cold place, also the lemon shells and lids. Just before serving, punch three holes in lemon lids and insert straws to draw through. Fill lemon cups with the mixture, place the lids on top, push straws down into the cups and serve at once. This makes a most delightful and refreshing appetizer for a warm day, also carries out a yellow scheme for color.—Lillian Welsh Knapp, Pasadena, Cal.

ORANGES EN SURPRISE

Select oranges of uniform size, (one for each person). Cut off top and scoop out the contents with a sharp spoon. Discard tough portions. Mix with grated pineapple, chopped bananas and sugar. Moisten with a little lemon juice and pack into skins. Replace top and tie securely with baby ribbon. Serve ice cold.—Mrs. E. H. Stohr, Los Angeles.

ORANGE APPETIZER

Twelve oranges, one lemon, one teaspoonful cornstarch mixed with one teaspoonful sugar. Strain juice of oranges and lemons. Put on to boil, as it begins to bubble, add the cornstarch and sugar. (Sweeten to taste.) Let it boil up hard once. Skim off oil and put in icebox. Serve in champagne glasses with ice and salted wafers. Will serve twelve people. Mrs. H. O. Mortimore, Los Angeles.

NOVEL RELISH

Two-thirds cup vinegar, one-third cup water, one and one-half cups sugar, one small can grated pineapple, one pint chopped sweet pickles, one-half pound almonds, blanched and chopped, one envelope gelatine, one-fourth cup cold water. Boil vinegar, water, and sugar until it threads. Soak gelatine in one-fourth cup cold water fifteen minutes and then add to vinegar mixture. Add other ingredients and pour into wet molds until set.—Mrs. Helen D. Hanson, Monrovia, Cal.

PICKLED OYSTERS WITH ASPARAGUS TIPS

Allow four oysters to a person. Heat in their liquor until "furred." Remove oysters at once to cold platter. Return liquor to fire with one-fourth cupful vinegar for each cup liquor, cheescloth bag of whole cloves and allspice; few pieces whole mace. Cook slowly twenty minutes. When partially cool add sliced lemon, and salt to taste. Put oysters back, cover tightly, and let stand a few days. Serve in cocktail glasses with alternate layers of asparagus tips dipped in mayonnaise. Pass Italian grassini, or narrow strips of buttered toast with sprigs of watercress on plate, as accompaniment.—Mrs. A. T. Waldo, Alhambra, Cal.

AMBROSIA

Fill the glasses with alternate layers of sliced orange and cocoanut. Cover with powdered sugar and place a maraschino cherry on the top of each.—Mrs. Fay R. A. Newsome, Los Angeles.

GRAPE-FRUIT COCKTAIL

Cut the grape-fruit into halves. Scoop out the pulp. Clean the shells and cut the edges with a sharp knife into scallops. Place them in cold water. Set the pulp on ice. At serving time, put a teaspoon of cracked ice in the bottom of each shell. Fill with pulp mixed thoroughly with powdered sugar and white grapes and strawberries. Put a strawberry in the center of each. Lay on paper doilies and surround with bits of asparagus fern.—Mrs. Fay R. A. Newsome, Los Angeles.

APPETIZER DE LUXE

(Serve six people)

One can of Fond du Artichokes (artichoke bottoms), one six-ounce can of pate-de-foie-gras, one four-ounce can of caviar. Spread bottom of artichokes, with 1000-island dressing. Fill with foie-gras in mound shape, drain caviar in fine strainer, spread liberally on foie-gras, put ripe olive on top, serve on lettuce leaves. For a change omit foie-gras and fill with crab flakes mixed with 1000-island dressing. Serve with thin buttered graham bread sandwiches.—Mrs. George Witte, Los Angeles.

"KING COCKTAIL"

Cut a fine ripe watermelon and nice yellow flesh muskmelon, both having been on ice, into small balls, with a vegetable cutter. Cut canned pineapple into dice. Put all in icebox to become very cold. Make a dressing of one-fourth cup of orange juice, one-fourth cup pineapple juice, four tablespoons lemon juice, one-third cup sugar; shake well together and chill on ice. When ready to serve put three balls watermelon, three of the muskmelon and a few dices of pineapple in tall, slender cocktail glasses. Pour over two and one-half tablespoons of the dressing. Very attractive as well as good.—Mrs. C. Smith, Hollywood, Cal.

APPETIZER

Take a round of white bread, toast it. Grill a thin piece of ham, lay on toast; add a poached egg and cover with Hollandaise sauce.—Mrs. L. Fox, Pasadena, Cal.

APPETIZER
GRAPE JUICE COCKTAIL

One quart white grape juice, one quart blue grape juice, one quart ginger ale, pecans and shaved ice. Fill cocktail glasses one-fourth full of cracked ice. Add a pecan, mix rest of ingredients and pour over cracked ice.—Mrs. Homer W. Squire, Los Angeles.

PARSLEY CUBES

Break three eggs scattered on top each in bowl, add one-half teaspoon baking powder, beat light, then add onehalf teaspoon salt, four tablespoons milk, beat again then stir in lightly four tablespoons finely chopped parsley. Butter a square small dish or pan, pour in and bake in oven until firm, setting pan in another containing hot water. Cut in small cubes and sprinkle a few on top of soup just before serving. —Mrs. C. Smith, Hollywood, Cal.

APPETIZER

Peel and dice with a sharp knife two grapefruit. Add one tablespoon sugar, one-half teaspoon lemon juice, one tablespoon catsup, a few drops each of Worcestershire sauce and tabasco sauce. Chill and serve in cocktail glasses.—Mrs. Melvin Welty, Los Angeles.

DEVILED ALMONDS

Blanch the almonds, put a few at a time in a frying basket and plunge them down into deep hot olive oil, shaking the basket. As soon as they are brown, throw them into a colander and dust them with cayenne and salt. When dry, put them away in a jar in a cold place until wanted.—W. Maxwell, Los Angeles.

ORANGE COCKTAIL

Six oranges, one dozen dates, one-half dozen figs, two and one-half cups strained orange juice, one teaspoonful lemon juice.

Cut the orange pulp into small pieces, add the finely chopped dates and figs, then add the orange and lemon juice. Serve ice cold in glasses.—Bessie C. M. Wood, Santa Ana, Cal.

RELISHES

SPICED PLUMS

One peck plums, seven tablespoons sugar, one-half pint vinegar, one tablespoon ground cloves, one and one-half teaspoons cinnamon. Melt the sugar, vinegar and spices. Add stoned plums and cook one and one-half hours.—Ida G. Malcolm, Puente, Cal.

PEPPER RELISH

One dozen red peppers, one dozen green peppers, one dozen onions. Salt thirty minutes and then chop. Pour boiling water over all and drain. Put into cold water. Let come to a boil and drain. Then put on to boil with three pints of vinegar, two cups of sugar and one tablespoon of salt. Boil fifteen to twenty minutes.—Ida G. Malcolm, Puente, Cal.

MEAT SAUCE OR RELISH

Seven and one-half pounds tomatoes, one cup onions, three green peppers, all chopped fine. Sprinkle one-half cup salt over this and let drain one hour. Add two cups chopped celery, two cups sugar, three tablespoons white mustard seed and two teaspoons ground cloves, one teaspoon black pepper, two teaspoons cinnamon, two and one-half pints vinegar. Stir and let stand twenty-four hours. Can cold or place in large crock.—Elsa C. Stumpf, Glendale, Cal.

LEMON MARMALADE

Place twelve lemons in a kettle, cover with cold water, bring to a boil and boil one hour, drain, cover with fresh boiling water and boil one hour. Drain out the lemons and save the water. Cut the lemons in thin slices, remove the pips and weigh the fruit. Place in a kettle and add two pounds of sugar and two cups of water that the lemons were boiled in for each pound of the fruit. Boil for forty minutes or until a little will jell when dropped on a cold plate. Pour into glasses and when cold seal and store in a cool dark place.

TOMATO RELISH

One peck ripe tomatoes. Peel, chop and drain. Chop two cups celery, one red pepper, six onions. Two pounds light brown sugar, two ounces white mustard seed, two ounces of ground cinnamon, one-half cup salt, three pints good vinegar. Mix together, place in glasses and cover with paraffine.—Mrs. Nathan Emery, Cucamonga, Cal.

OLIVE OIL PICKLES

Twelve large green cucumbers sliced without peeling, six medium-sized sliced onions, one tablespoon salt, one-fourth cup best olive oil, one-fourth cup white mustard and one tablespoon celery seed. Mix together thoroughly in large pan. Place in jars and cover with cold vinegar.—Mrs. Nathan Emery, Cucamonga, Cal.

CUCUMBER PICKLES

Put cucumbers in refrigerator over night; to one quart cucumbers, add teaspoon salt, two tablespoonfuls vinegar, one-fourth teaspoonful powdered alum, put on range and cover with cold water, heat to boiling point, but do not boil as it will make them soft. Place in jars and cover with hot vinegar seasoned to taste. These will be very crisp.—Mrs. Nathan Emery, Cucamonga, Cal.

MEAT RELISH

One peck of ripe tomatoes, ten onions, ten sweet bell peppers, ten red, hot, finger peppers, two cups chopped celery, one tablespoon cinnamon, one-half cup of salt, one-half cup white mustard seeds. Grind tomatoes, onions and peppers through meat grinder, add salt and celery and let stand three hours. Put into a bag and drip over night. In the morning put one quart of vinegar and one and a half pounds of sugar with the cinnamon into a saucepan and let come to a boil, and pour over the ingredients. Seal in fruit jars. Delicious.—Mrs. Mary M. Stainback, Los Angeles.

APPLE JELLY

Three pounds unripe bellflower apples, six pounds water, three drops of red fruit coloring, four and one-half pounds sugar. Wash apples and remove cores, cut in small pieces, add water. Cook slowly fifty minutes, squeeze out all juice; should be about five pounds. Warm and drain through jelly bag, put juice in kettle and as soon as it starts to boil add sugar. Boil rapidly. Should jell in about fifty minutes. As soon as it will jell, turn out fire, skim off scum, stir in fruit coloring, turn in glasses and when cold cover with paraffine wax.—J. Y. Pittman, Los Angeles.

ORANGE MARMALADE

Seven cups of orange pulp, one cup of lemon pulp, eleven cups of water, eleven cups of sugar. Wash oranges and lemons, peel and discard one-fourth each of the orange and lemon peel. Put balance in kettle, add three quarts of water, boil thirty minutes, drain, and add fresh water. Cook until tender, drain off water and let stand until cold, then scrape out most of the inside white and discard. Slice balance up in short thin strips. After the peel has been removed from the oranges and lemons and all of the white scraped off of the pulp, slice it up, put in kettle and add the eleven cups of water. Boil slowly fifty minutes, put in a jelly bag and when cold enough, squeeze out all juice. Warm and drain through another jelly bag, put juice in kettle, add the sliced peel and as soon as it starts to boil add sugar. Boil rapidly until it jells. Should jell in about fifty-five minutes. Test by putting a little in a tablespoon and letting it stand one minute, then tip up the spoon and if it runs out in flakes it is done. Turn out fire, skim off scum, and turn in glasses.—J. Y. Pittman, Los Angeles.

SOUPS

FRUIT BOUILLON
SECOND PRIZE

Peel three apples and core. Add to them one-half cupful seeded raisins, six chopped figs, the same amount of apricots and one-half cupful of ground walnuts. Pour over one pint of boiling water and let simmer over the fire for forty minutes. Remove from the fire and rub through a sieve. To the liquor add one cupful of fruit juice, the juice of two oranges and one lemon, one pint of water. Chill and pour into long-stemmed glasses. Whip one cupful of cream and with a teaspoon dispose in the chilled fruit bouillon. Serve with graham wafers.—Mrs. Albert Schliem, Arroyo Grande, Cal.

POTTAGE OF HEALTH

(Leek and Potato Soup)

Two leeks or two onions. Three potatoes. One soupspoon of flour. One-half gallon stock or water. Two ounces butter. Two rolls or two slices of bread. Let simmer gently the chopped leeks or onions. Add flour, stir and pour on stock or water. Add the potatoes sliced and later when cooked whip lightly and pour on the sliced bread which has been crisped.—John Raffard, Los Angeles.

VEGETABLE CHOWDER

Use medium-sized stewpan. In one melted tablespoon of butter brown one heaped tablespoon of chopped onion. Add two cups chicken stock and one cup water. When boiling add one cup diced raw potatoes, one cup diced raw carrots, and one-half cup finely chopped celery. Season to taste with salt and pepper. Cover kettle and simmer till vegetables are done. Then add one-half cup cooked green peas, one tablespoon peanut butter (worked to a paste with hot liquid) and one-half cup thin cream. If liquid has boiled down too low, add more stock or water. Serve hot. This makes a substantial main dish for two people.—Mrs. Winifred Gray Stewart, Glendale, Cal.

CHICKEN MILITARY SOUP

Take one ounce of butter, one tablespoon of flour, mix together in stewpan. Pour one quart of strong chicken broth, boiling hot, into this and stir until thick. Then add gradually one cup of cream, also two carrots diced and one cup of chicken diced.—Mrs. S. H. Tuck, Los Angeles.

TOMATO PIQUANT

Strained juice of large can of tomatoes, one cup boiling water, four cloves, piece bay leaf size of dime, dash of salt and paprika to taste. Bring to boil over double boiler and let boil five minutes. Serve very hot in bouillon cups two-thirds full. —Annie L. Greenbaum, Pasadena, Cal.

A NEW CHICKEN SOUP

This recipe makes a most delicious little soup dumpling. Melt a tablespoon and a half of butter and add to it half a cup of milk. Bring to boil. Add half a cup flour sifted with a quarter of a teaspoon salt and an eighth teaspoon each ginger and pepper. Simmer and stir till it leaves the sides of the pan. Pour into cold bowl and add two egg yolks. Mix and drop bit by bit into boiling chicken soup. Ready to serve in five minutes.—Mrs. C. Winslow, Los Angeles.

GINGER CREAM SOUP

Four tablespoonfuls butter, two tablespoonfuls flour, 3 cupfuls of milk (or milk and vegetable stock), two teaspoons salt, one-eighth teaspoon pepper, one teaspoon ginger, one cupful of any cooked vegetable, (as peas, celery or carrots). Make a white sauce as follows: Melt the butter, add the flour and ginger, cook until it bubbles. Add the milk (or half milk and half water in which vegetable was cooked) gradually, stir constantly, season with salt and pepper. Add vegetables chopped fine or forced through a sieve.—Mrs. Olive Cannon, Imperial, Cal.

FARINA SOUP

Add one-half cup fine farina to a pint each milk and water and simmer half an hour, stirring often. Take from fire and add one tablespoon butter and one egg yolk. Serve.—Miss Anna Winlow, Los Angeles.

NORWEGIAN FRUIT SOUPS

One-fourth cup tapioca, three cups water, one stick cinnamon, six cloves, one-half cup prunes or raisins, one sliced lemon, one cup fruit juice.

Heat water to boiling point and add the tapioca gradually, stirring constantly. Add the prunes or raisins which have been thoroughly washed, then cinnamon, cloves, and sliced lemon. Cook until tapioca is transparent, then add fruit juice and sugar to taste. Serve either hot or cold.—Mrs. S. C. Hamilton, Glendale, Cal.

TOMATO SOUP

Take one can of tomatoes, put in saucepan and add one sliced onion, a blade of garlic (if liked), two bay leaves, eight whole cloves, a pinch of celery seed and a pinch of cayenne pepper. Boil twenty minutes, being careful not to scorch. Into a double boiler put one quart of milk. Let come to a boil but do not boil. Strain the tomatoes through a colander. Reheat and add one-fourth teaspoon of soda. When tomatoes are through foaming add milk, stir all together, sprinkle chopped parsley in soup and serve with croutons.—Mrs. Ida I. Davis, Los Angeles.

FRUIT SOUP

One pound raisins, one-half pound currants, one-half pound prunes, one-half pound red raspberries (dried), one-half pound apples (fresh or dried), one stick cinnamon, three or four quarts of water, one tablespoon sago, five tablespoons sugar.

Put the fruit and the cinnamon in water and boil for three hours, adding water as needed to make two and a half quarts of soup when done. Take from fire and strain through cheesecloth. Next day return to fire and add the sago and sugar. When thick put aside to cool. Just before serving in cups add cracked ice.—Mrs. John Sturgess, Glendale, Cal.

FRIARS SOUP

Chop together one tomato, one small onion, one green chili. Fry this in two heaping tablespoonfuls of pure olive oil. Pour in one quart of boiling water, salt to taste one cupful of grated white Monterey cheese, keep stirring until it comes to a boil and serve.—Mrs. A. Pironi, Glendale, Cal.

MILK VEGETABLE SOUPS

One quart of milk, two and one-half tablespoons flour, two tablespoons butter or substitute, one teaspoon salt, two cups of thoroughly cooked vegetables finely chopped, mashed or put through a sieve. Spinach, peas, beans, potatoes, celery or asparagus make good soups. Sift flour into melted fat and mix with the cold milk. Add the cooked vegetable and stir over the fire until thickened. If soup is too thick, add a little more milk.—Mrs. S. C. Hamilton, Glendale, Cal.

ONION SOUP

Four onions cut in very small squares and fried a golden brown in butter. Add to not less than a quart of consomme seasoned with pepper and salt and celery. Simmer. Then place toasted bread cut very thin on top, and over all grated Parmesan cheese. Place in the oven from seven to ten minutes and serve very hot, accompanied by curled toast made by cutting bread very thin, sprinkle lightly with cheese before toasting, and have fire moderate, being careful not to burn, as it should be delicately browned.—Pearl Eastin, Los Angeles.

BISQUE OF PEAS, PIQUANTE
(a la Norvigienne)

One cup dried green peas, five cups of water, one large onion, two carrots, four whole cloves, one-fourth teaspoon powdered thyme, two teaspoons salt, one tablespoon butter. Wash dried green peas and soak over night. Drain, cover with five cups cold water, add cloves, onion and carrots, cut fine. Let simmer until very soft. A small pinch of soda hastens the process. Wash and strain through coarse sieve or colander. To this thick soup add thyme, salt and butter. Cook ten minutes and serve.—Mrs. H. Lindanger, Hollywood, Cal.

HUNGARIAN TOMATO PAPRIKA SOUP

One can of tomatoes cooked and strained. One-fourth cup of cooked rice. Two onions fried a light brown in butter. One tablespoon of browned flour in butter. Salt and paprika to taste. Serve in very hot dishes with toasted crackers. — B. Shunk, Pasadena, Cal.

QUEEN VICTORIA'S FAVORITE SOUP

One pint strong chicken broth, one pint fresh milk. Mix to a smooth paste two tablespoons of flour and one of butter. Add slowly the pint of milk while cooking over a slow flame. When it boils up once add the pint of chicken broth, then a cup of cream. Next add a cup of chicken meat, two hard-boiled eggs and a tablespoon of parsley, all chopped fine. Salt to taste. Serve very hot. Enough for six people.—Mrs. E. T. Palmer, Ontario, Cal.

CREAM OF POTATO SOUP

Four medium size potatoes, one and one-half pints of milk, one egg, one tablespoonful butter.

Salt, pepper, finely minced parsley, a little celery salt or small minced onion or both.

Pare the potatoes, boil and mash, have milk hot, add potatoes and bring to a boil. Add the seasoning. Beat the egg until foamy and add at the last moment. Garnish with parsley and egg balls.

EGG BALLS

Take two hard-boiled eggs and one raw egg, one tablespoon of flour or fine cracker crumbs, two tablespoonfuls melted butter, one-half teaspoon salt, a dash of cayenne pepper, a few drops of lemon juice. Rub the boiled egg yolks very smooth, mince the whites very fine; mix together and add the seasoning and the flour or breadcrumbs. Stir all together with enough of the slightly beaten raw egg to bind and form into balls the size of a large hazelnut. Roll in beaten egg and crumbs after shaping. Drop balls into boiling fat and cook for about five minutes or until firm, or they may be fried a golden brown in deep fat. Serve in the toureen with the potato soup.—Mrs. Jean M. Ryan, Los Angeles.

CARROT AND LENTIL SOUP

Three quarts of stock or water. One pint of lentils. Four carrots sliced. Two onions sliced. One head of lettuce shredded. Two tablespoonfuls of cooked rice. Two tablespoonfuls of butter or fat. Salt and pepper. Let lentils soak over night, then wash and drain well. Heat butter or fat in pan, put in vegetables and let them dry slowly for fifteen minutes. Now add lentils and stock or water, season with salt and pepper and simmer gently for one hour or until the lentils are tender. Pass the whole through a sieve, return to pan, heat thoroughly and then add cooked rice. Season to taste and serve.—Mrs. J. N. Weldon, Los Angeles.

ORANGE SOUP

One quart of strained orange juice (18 oranges), two tablespoons arrow root dissolved in four tablespoons water. Add pinch salt to orange juice, place on stove and stir in two-thirds cups sugar (or to taste). Add arrow root; do not stir as that makes it bitter. An appetizer for first course of a luncheon.—E. Culver, National City, San Diego, Cal.

CLAM BISQUE, PIMIENTO CREAM

Wash two quarts of clams in shells, put in kettle, add one-half cup of cold water and cook until shells are partially opened. Strain through cheese cloth and add hot water to make one quart of liquid. Melt three tablespoonfuls of butter, stir until brown, add three and one-half tablespoonfuls of flour and continue the browning. Then pour on gradually while constantly stirring the hot clam liquid. Bring to the boiling point and let simmer twenty minutes. Add one-half teaspoon salt, a little paprika and one cup of cream. Serve in bouillon cups with pimiento cream.

PIMIENTO CREAM

Beat one-half cup of heavy cream until stiff. Add the beaten white of one-half an egg, two tablespoonfuls of pimiento puree and a little salt. To obtain pimiento puree drain canned pimientos, dry on a towel and force through a sieve. — Fannie Wells, Los Angeles.

KALE SOUP

One quart corned beef liquor semon fat, one bunch curly kale, one small bunch parsley, two small onions, one cup diced potatoes. Grind kale, parsley, onion—making two cups kale, one-half cup parsley. Cook in liquor one hour slowly. Twenty minutes before serving add potatoes; blend one tablespoon butter, one tablespoon flour, add last. Makes a delicious soup. May add little water while cooking.—Miss B. Eversol, Fellows, Cal.

ALMOND CREAM SOUP

One quart of stock and one-half pound of blanched almonds. Pound the almonds fine, using a few drops of stock occasionally lest almonds become oily. Add one tablespoonful grated celery, one teaspoon chopped parsley. Mix all in the stock and simmer one-half hour. Put one-half teacup of sweet cream whipped to a stiff froth in the bottom of soup tureen. Pour the hot soup through a sieve over the cream and serve.—Mrs. B. Moore, Los Angeles.

STRAINED VEGETABLE SOUP

Take a small, marrow soup bone, cover with three quarts of water, add to it bones from dressed meats, trimmings of poultry or beef gravy, a couple of large onions, three tomatoes, one turnip, two carrots and salt to taste. Set over a slow fire and let simmer gently for five or six hours. Remove all scum as it rises. About thirty minutes before the soup is done, stir thoroughly, strain, reheat and serve a spoonful of rice with each portion.—Miss Lillian Ferris, Los Angeles.

TOMATO AND CHEESE SOUP

Boil together one can of tomatoes, one pint of hot water, one large onion, one small piece of garlic and one bay leaf for an hour, then strain and add one heaping teaspoon of butter and two heaping teaspoons of flour which have been cooked together until smooth and of the consistency of thick cream. When ready to serve add one teaspoon of salt, a pinch of cayenne pepper, one teaspoon of sugar and one teacup of grated cheese. One teacup of whipped cream can be added to the whole or to each serving.—Mrs. Samuel C. Haver, Jr., Los Angeles.

ASPARAGUS SOUP

Boil one quart of asparagus, cut in inch lengths, in one quart of water until tender. Put through a colander and return to water in which it was boiled. Heat one pint of milk, stir into it one tablespoonful of butter rubbed with one of flour, and cook a few minutes. Season and pour into asparagus. Let it get boiling hot, pour into tureen over toasted bread cut into dice. Serve at once.—Mrs. R. J. Gall, Blythe, Cal.

MOCK OYSTER SOUP

Cook for 40 minutes in as little water as possible, one bunch of scraped and sliced oyster plant and three or four outside stalks of celery. When done press through a coarse sieve. Add this strained pulp to a drawn butter sauce made of one and one-half cups of milk and two tablespoons of flour mixed with one tablespoon of butter, or substitute, seasoned with salt and pepper. Add one tablespoon finely chopped parsley and serve very hot with croutons of stale bread fried a delicate brown in butter or butter substitute.

A tablespoon or more of leftover fish makes it taste more like real oyster soup. This recipe is enough for three people.—Mrs. E. T. Palmer, Ontario, Cal.

FRIOLE BEAN SOUP

Four cups of red Mexican beans. Wash and soak three hours in cold water. Simmer three hours in the same water, adding one teaspoon of salt for last hour of the cooking. Season with butter (one tablespoon), salt and pepper. For the soup reserve two cups of the beans. Cook one small onion in two tablespoons butter or oleo until tender. Add to the two cups of beans one quart of cold water. Add also one tablespoon chopped dried celery leaves and one cup strained tomato pulp, one sprig parsley. Simmer thirty minutes and press through puree strainer. Reheat and season with salt, pepper and a dash of cayenne. Pour out upon thin slices of lemon placed in the soup dishes. This makes a very nourishing, economical soup for four persons. A meal in itself served with graham bread cut into cubes and buttered and browned in the oven.—Mrs. H. L. Colestock, Los Angeles.

OXTAIL SOUP

Two oxtails, three carrots, three large onions, two tomatoes, small head of celery, one clove of garlic, three cloves, bouquet of parsley, thyme, bay leaves, rosemary and arregano, small piece of liver. Cover with four quarts of water and let simmer very slowly for two or three hours. Add salt and pepper to taste.—Louise Holmes, Los Angeles.

ONION SOUP

Two tablespoons fat, two heaping tablespoons flour, one large onion, two medium-sized ripe tomatoes, one bay leaf, four allspice berries, one-half teaspoon thyme, two quarts hot water. To the hot fat add the flour, let brown slightly. Add onion and tomatoes cut fine. Fry five minutes, then pour in the hot water, and add spices, with salt and parsley to taste. Boil three quarters hour or more. Toast cut in small squares is eaten with this soup. This is a most economical and satisfying dish.—Miss Cynthia M. York, Glendale, Cal.

SPINACH AND WHIPPED CREAM SOUP

One and a half cups cooked chopped spinach, two cups water, salt, pepper and onion juice to taste; mix and simmer for twelve minutes. Rub together two tablespoons each butter and flour; heat two and a half cups milk, which gradually add to butter and flour, stirring until it has boiled one minute. Then add to the spinach and its water. Garnish individual helpings with whipped cream sprinkled with chopped nuts. —Mrs. C. Winslow, Los Angeles.

CREAM CHICKEN SOUP

One fat hen, jointed, boiled tender. One small slice of onion, three small stalks celery chopped fine. Remove meat from broth and skim away all the fat or grease. Add the onion, celery, salt and pepper to taste and boil half an hour. Strain through a cheesecloth and return broth to the fire. Add a rounding tablespoon of butter. When it comes to a boil, thicken a little (not too much.) Serve in small soup bowls with a spoonful of whipped cream on top. This is a most delicious chicken soup.—Mrs. G. Fred Miller, Glendale, Cal.

PEANUT BUTTER AND POPCORN SOUP

One quart of milk, two tablespoons of flour, four tablespoons of peanut butter, one teaspoon of salt. Heat the milk and thicken with the flour. Stir in the peanut butter. One cup of cooked rice is a nice addition. Serve with popcorn. A nourishing soup to delight the children and please the grownups.—Mrs. C. L. Condra, Los Angeles.

CHICKEN CHOWDER

Boil a three-pound chicken in unseasoned water; next day bone it and cut the flesh into inch-square pieces. Two hours before soup is desired cook a thin-sliced onion in three tablespoons of bacon drippings, add the water in which chicken was boiled, add five potatoes sliced, cook until they are tender, then add chicken meat and pepper and salt. Warm a quart of milk, add, and let whole boil up. Serve immediately with crisp crackers.—Miss Anna Winlow, Los Angeles.

DELICIOUS THICK SOUP

One cup chopped cold beef (soup meat or any boiled beef will do), one cup chopped raw potatoes, one-half parsley, salt to taste, two tablespoons lard or any vegetable fat, one heaping tablespoon flour. Use deep pot with tight cover. Heat the lard, pour in all the ingredients except the flour, cover tightly. Fry, stirring frequently. When vegetables are tender, dredge or sprinkle in the flour, stirring well. Then pour in three cups of boiling water. Stir and simmer from one-half to three-quarters hour. More water may be added if found too thick.—Dr. Margaret M. York, Glendale, Cal.

CHICKEN LIVER DUMPLING SOUP

Take about three good sized healthy chicken livers (or other poultry) and chop fine with a knife. Use your bread board for chopping. Place in saucepan, add an egg, pinch of salt, a small piece of butter size of walnut, and add enough bread crumbs to thicken mixture so that it will form into small balls with a spoon, dropping one by one into the chicken broth. Let cook about fifteen to twenty minutes.—Mrs. Marie Bishop, Los Angeles.

CHICKEN CUSTARD SOUP

Beat two eggs thoroughly, then add one cup milk, one teaspoon finely chopped parsley, a quarter teaspoon salt, put in small bowl and steam over teakettle until it is solid. When cold turn out on board and cut in small squares. Add these squares to clear chicken broth that has been brought to the boiling point, then serve.—Mrs. Millie Pierson, Los Angeles.

CREAM OF SALSIFY SOUP

Scrub six good sized salsify roots thoroughly, cut off the tops, let stand in cold water until ready to cook. Cook in boiling water until tender. Peel and press through colander. Put pulp together with a sliced onion and a sprig or two of chopped parsley, into a double boiler. Add one pint of milk, let it stand on fire until ready to serve. Serve with a spoonful of stiffly beaten white of egg in each helping of soup.—Mrs. Frank B. Long, Santa Barbara, Cal.

MULLIGATAWNY SOUP

One chicken, one-half pound veal, one-fourth cup each, onion, carrot and celery; one cup each, potatoes (diced), peas and tomatoes; one chopped red pepper; two cloves; one teaspoon curry powder; one blade mace; one sprig parsley; one tablespoon flour; salt and pepper to taste. Stew chicken and veal until chicken falls from bones. Boil vegetables together and when tender combine with meat. Add salt, pepper and spices and thicken with the flour mixed with milk.—Mrs. J. A. Sohlinger, Los Angeles.

CALIFORNIA VEGETABLE SOUP

One cup chopped carrot, one cup chopped celery, one cup shelled green peas, two cups chopped potato, one-half cup chopped onion, one-half cup butter or pork fat, one quart milk, salt, pepper, cayenne to taste, one teaspoon chopped parsley. Parboil potatoes ten minutes; melt butter; add vegetables; cook ten minutes, stirring occasionally; add milk and cook in double boiler until vegetables are tender. Strain, garnish with the parsley and serve. The food values are well balanced in this soup and it is rich in vitamines.—Dr. Mary Greene Korstad, Los Angeles.

FRENCH CONSOMME

In five quarts of water put two pounds of beef, one chicken, one veal foot, three big carrots, one onion, two leeks, sprig of parsley. Cook during eight hours on a low fire, strain through a sieve and put in a cold place to cool. When cold remove the fat and it is ready for use. —Mrs. Lawrence D. Stanley, Lancaster, Cal.

LIVER DUMPLING SOUP

Boil one small soup bone or a small quantity of soup meat, one diced potato, one chopped carrot, one medium-sized onion, three cloves and a small bay leaf. Add salt to taste and simmer for about two hours. To make enough dumplings for three take one cup of bread crumbs, one egg, one tablespoonful finely chopped onion and salt and pepper to taste. Mix with this one slice of beef or lamb liver which has been scraped to a pulp. Moisten the mixture with a spoonful of the hot soup. Put a little flour in a saucer and roll the crumb mixture in little balls about the size of a walnut, rolling each ball in the flour so that they will hold together. Put them in the soup and boil for about half an hour, boiling slowly so that they will keep together. — Mrs. Will Wackerle, Long Beach, Cal.

SOUP A LA CALIFORNIA

Cut fine one carrot, one medium-sized onion, one green bell pepper, three stalks celery. Put these vegetables on to cook and simmer in a small amount of salted water until done. Remove seeds from two dried chili peppers, and boil the chilis until soft (about ten minutes). As soon as the vegetables are about cooked, put three pints of milk on the stove to heat. Salt, pepper and celery salt may be added to taste. When the boiling point is reached, thicken with two tablespoons of flour moistened to a smooth cream. When this has boiled for about two minutes, add the diced vegetables and the softened chili which has been scraped from the inside of the chili pepper shells. Pour into soup plates, and sprinkle over the top tiny bits of Monterey jack cheese, which has been cut into small cubes. Serve at once with crisp crackers.—Mrs. M. C. Miller, Los Angeles.

CHICKEN SOUP

To one quart chicken stock use one cup of cream. Pour boiling hot over the yolks of four eggs, well beaten, in which half of the cream has been put. Season to taste. Reheat and serve.—Mrs. J. P. Brush, South Pasadena, Cal.

TOMATO SOUP

Stew one pint tomatoes one-half hour, add to them one-half teaspoon soda, stir until froth disappears and strain. Put the tomatoes on the fire and add one-half teacupful of fine cracker crumbs, salt and pepper to taste and one tablespoon butter, then stir in one pint of boiling milk. If liked, one teaspoon onion juice may be added.—Mrs. A. B. Paton, Los Angeles.

VEGETABLE SOUP

One soup bone (not boiling meat), one onion chopped fine, four cloves, two laurel leaves, one-half head of cabbage chopped fine, one-half can tomatoes, one-half can corn. Above requires four hours' cooking. Tie cloves and laurel leaves in cloth, drop in vessel with onions and a thirty-cent soup bone. Cook one hour. Add cabbage and cook two hours more. Add corn, cabbage, salt and pepper, cook another hour. Before serving thicken with flour. A recipe over one hundred years old.—Mrs. A. Marshall, Los Angeles.

CALIFORNIA VEGETABLE SOUP

One good-sized soup bone with plenty of soup meat. Cover with cold water containing one tablespoon of salt and two-thirds teaspoon of pepper. Boil over slow fire five hours, adding hot water from time to time to keep meat covered. Take meat out, strain and skim off the grease. The stock is then ready for the vegetables. One carrot, one large onion, three pieces of celery, one clove garlic, one tablespoon parsley. Chop vegetables fine. One tablespoonful Worcestershire sauce, four bay leaves, one-fourth cup green peas. Cut up three tomatoes, cover with water and boil until soft and strain into meat stock. Mix one tablespoon flour with cold water to slightly thicken soup; one tablespoon rice. Add all to meat stock and boil over low fire one-half hour.—Mrs. Lulu Finley, Los Angeles.

CHICKEN-SAGO PUREE

One-half cup pearl sago cooked until clear in one quart water with one bay leaf, two stalks celery, one-half medium onion, one sprig of parsley. Remove celery, bay leaf, onion and parsley. Add one quart chicken or veal stock to the above liquid, one teaspoon salt, white pepper to suit taste. Before serving add to hot mixture well beaten egg yolk in one-half cup of cream. Do not let puree stand after adding egg.—Mrs. Geo. E. McCaughan, Long Beach, Cal.

VEAL SOUP

(Excellent)

Put a knuckle of veal into three quarts of cold water, with a small quantity of salt, and one small tablespoonful of uncooked rice. Boil slowly, hardly above simmering, four hours when the liquor should be reduced to half the usual quantity; remove from the fire. Into the tureen put the yolk of one egg, and stir well into it a teacupful of cream, or in hot weather, new milk; add a piece of butter the size of a hickory nut; on this strain the soup, boiling hot, stirring all the time. Just at the last, beat it well for a minute.—Mrs. Lawrence D. Stanley, Lancaster, Cal.

CALIFORNIA VEGETABLE SOUP

Four cups vegetables, two-thirds cup carrots, two-thirds cup celery, one-half cup potato, one-half cup peas, one-half cup cabbage, one-half cup tomato, one-third cup spinach stalks, one onion, three pints water, four tablespoons butter, one-half tablespoon finely chopped parsley, salt and pepper. Prepare vegetables before measuring and force through a food chopper, cutting as coarsely as possible or they may be cut in small pieces. Mix vegetables. Add boiling water and boil twenty to thirty minutes. Season with butter, salt and pepper. Add parsley. Serve with croutons. The porportion of vegetables may be changed to suit personal preferences or the supply on hand, and any may be omitted, while others, such as turnips, may be added. Croutons: Spread slices of stale bread thinly with butter. Cut in small pieces and bake until delicately brown.—Ida Bel Eby, Los Angeles.

RICE SOUP

Two tablespoonfuls of rice, one quart of stock, salt and pepper to taste. Wash the rice and put it in a saucepan with one pint of boiling water; boil slowly for thirty minutes; drain and add to boiling stock. Let the whole boil five minutes, add salt and pepper and serve.—Mrs. Lawrence D. Stanley, Lancaster, Cal.

VEGETABLE SOUP

One soup bone, one small cabbage, two small potatoes, three medium white onions, one carrot, one pint tomatoes, one and one-half level teaspoon salt. After boiling soup bone twenty-five minutes in two quarts water, shred two cups cabbage, very fine with sharp knife, dice potatoes and onions, run carrots through food chopper. Add all the ingredients and boil twenty-five or thirty minutes. Add a little boiling water if necessary. This will serve four people.—Mrs. Hettie H. Russel, Burbank, Cal.

LETTUCE SOUP WITH DUMPLINGS

Put soup bones on in cold water, add onions, celery, carrots, salt and pepper. Cook thoroughly one hour. Strain through large holed sieve, put back on fire and add two shredded heads of lettuce, cook fifteen minutes, put in tiny dumplings formed in bowl of teaspoon for size, cook ten minutes with cover on. Serve. Dumplings: One-half cup flour, one teaspoon baking powder, pinch salt, one-half teaspoon butter, cold water for soft dough.—Mrs. E. B. Conant, Los Angeles.

VEGETABLE SOUP

One good-sized potato, one onion, one tomato, one stalk celery, one clove garlic, red pepper to taste, two whole cloves, one teaspoon salt, one tablespoon butter one tablespoon flour. Melt butter in kettle and when slightly brown add flour and rub smooth, then remove from the fire to cool. Chop fine the potato, onion, celery and garlic. Add one quart water to the cooled butter and flour, and put in the chopped vegetables, cloves and tomato cut in pieces. Add salt and pepper and place over the fire. Cook slowly one hour.—Mrs. Laura A. Fowler, Long Beach, Cal.

EGG SOUP

Grind or chop one carrot, one onion, one potato, two stalks celery, one tablespoon rice. Cook until tender, strain, then add either one pint soup stock or one pint milk. Then take an egg well beaten, one-half tablespoonful flour, salt and water, mix well and take out a cupful of soup and mix in egg mixture, then put egg mixture into soup, cook five minutes, season with butter, pepper and salt and serve.—Mrs. A. B. Paton, Los Angeles.

TURKEY SOUP

Cut up carcass of turkey, cover with cold water, season with salt and pepper and cook four hours. Let stand until next day and take off any grease. Grind or chop two potatoes, two carrots, two turnips, two onions, two stalks celery or can use celery leaves, one sweet pepper. Be sure and remove all seeds and veins and wash well. Cover with hot water and cook until tender. Can be put in fireless cooker to cook. Add to turkey stock and an hour before you want to serve set on fire to cook and when boiling add one tablespoon pearl barley and one-half pint strained tomatoes. Cook one hour, then serve.—Mrs. A. B. Paton, Los Angeles.

SOUP STOCK

Five pounds shin of beef, one pound round steak, one tablespoon salt, one-half teaspoon pepper corns, one bay leaf, six cloves, one onion, one carrot, one-half cup celery (tops and leaves), one sprig parsley, one tomato. Have bones well broken, cut meat in small pieces, place in kettle and cover with cold water, add salt and let stand one-half hour. Cut round steak in small pieces, brown, add to above. Put one cup of water in frying pan in which steak was browned, bring to boiling point, rinse pan well and add to above. Add seasonings and vegetables cut in small pieces, bring slowly to a boil, skim. Simmer for six hours, keeping below boiling point. Strain, cool quickly, remove fat, reheat and strain through three thicknesses of cheesecloth. From this stock various kinds of soup can be made such as consomme, vegetable, potato, barley broth, noodle, etc.—Mrs. E. F. Frank, Los Angeles.

CONSOMME A LA ROYAL

Two eggs, two tablespoonfuls of milk, one-fourth teaspoonful of salt, Beat eggs with spoon and add milk and salt. Turn into a buttered cup and place in a pan of warm water. Cook in a slow oven until firm in the center. Set away to cool, cut into small and prettily shaped pieces, put into the tureen and pour one quart of consomme, boiling hot, or clear stock on it.—Mrs. J. Stewart, Hollywood, Cal.

MINCED CLAM AND POTATO SOUP

Four medium sized potatoes, one large onion, one cup minced clams or one large can minced clams, lump of butter size of walnut, milk, minced parsley. Slice potatoes and onion and cook in sufficient boiling salted water to prevent scorching. Rub through sieve, add clams and liquor, butter, salt and pepper to taste, and sufficient milk to thin as desired, bring to boiling point, then add parsley.—Mrs. E. F. Frank, Los Angeles.

VEGETABLE SOUP

Three pounds brisket, four quarts water, two carrots, one turnip, one potato (small), one onion (large), one celery (small stalk), one-half pint of tomatoes, salt, pepper and cayenne to taste. Boil brisket for three hours, skim, strain through a fine sieve to remove small bones, etc., and also remove the fat. Run the vegetables through a grinder and cook with the soup for another hour or until vegetables are cooked. Serve with crackers.—Mrs. Ira McAulay, Covina, Cal.

CREAM OF LIMA BEAN SOUP

One quart of very young lima beans, one pint of milk, one pint of veal stock, one tablespoonful of butter, two even tablespoonfuls of flour, salt and pepper to taste, yolks of two eggs. Put the beans in a saucepan, cover with boiling water, boil slowly thirty minutes. Drain and press them through a colander. Put the milk on to boil in a farina boiler. Add the beans to the stock. Rub the butter and flour together; add to the boiling milk, stir constantly until it thickens. Now add this to the stock. Let it all boil up once, then add the beaten yolks of the eggs. — Mrs. Lawrence D. Stanley, Lancaster, Cal.

VIRGINIA HAM BONE SOUP

Piece ham bone (boiled first), three quarts water, three carrots, two medium onions, two medium potatoes, one green pepper (sweet), two pieces celery, one can tomato soup, three tablespoons rice, one tablespoon salt, one teaspoon pepper. Boil slowly four hours.—Mrs. H. M. Gibbes, Jerome, Arizona.

EGG SOUP

Grind or chop one carrot, one turnip, one onion and one bunch celery. Put them in a kettle with one tablespoonful of butter and a heaping teaspoonful of flour. Cook, stirring them about until they are of a yellowish brown. They must not become dark or burn. Then pour in two quarts boiling water, salt and pepper and a little sugar. Let cook very gently for two hours. The soup may then be strained and rubbed through a sieve. Beat six eggs to a froth and pour one cupful of hot soup into eggs and beat them thoroughly, then add them to the soup, stirring constantly. Put the soup on a low fire and stir until it thickens, but it must not boil, or eggs will curdle. Lastly, stir in a large tablespoon butter and serve.—Mrs. A. B. Paton, Los Angeles.

GRANDMOTHER'S CREAM OF VEGETABLE SOUP

Boil good-sized soup bone one hour, then allow it to simmer and cook slowly for three hours, adding water so that it is well covered if it boils away. When done remove from stove and strain. Let stand over night. Take off any superfluous grease or fat that rises to top. There should be three pints stock. Cook in water to cover until soft and tender, three onions, three carrots, three turnips, three potatoes, one cup celery, one cup cabbage, one bunch of sweet herbs. Rub through fine sieve and add, with pepper and salt, teaspoonful white sugar to the soup stock. Cream two tablespoonfuls butter with one of flour and add to the boiling soup. Last add two cupfuls rich milk. Serve with toasted bread sticks and you have a satisfactory, excellent, delicious, full meal. If you are lucky enough to have any left, it is just as good reheated.—Miss Minnie C. Childs, Tustin, Cal.

CONSOMME WITH POACHED EGGS

For six persons: Warm a quart and one-half of consomme and serve one hour and one-half.—Mrs. Lawrence D. Stanley, Lancaster, Cal.

SCOTCH VEGETABLE SOUP

Boil a knuckle of beef in three quarts of water until tender. Add one-third cup of barley and let simmer thirty minutes. Then put thru a food chopper and add two medium size potatoes, one parsnip, one carrot, one large or two small onions, one cup of chopped cabbage, salt and pepper to taste. Before serving, add one tablespoon of minced parsley.—Mrs Frank B. Long, Santa Barbara, Cal.

SOLUBLE "C" SOUP

To two quarts of boiling water add three medium-sized diced potatoes, three carrots, two onions and one stalk of celery, cut fine. Boil hard for thirty minutes, or until vegetables are cooked tender. Fry crisp four slices of bacon cut in small pieces, take out the bacon and save until just before serving. In the grease blend two tablespoonfuls of flour and add the vegetable stock and cook until it thickens. Lastly add the bacon and one small head of lettuce shredded and cross-shredded. Add salt and pepper to suit taste and serve at once.—Irma G. Hardesty, Owensmouth, Cal.

CRECY SOUP

Three or four large carrots, one onion, a few celery stalks, one ounce fat, a little ham finely chopped or a ham bone, three cups stock, one teaspoonful sugar, pepper and salt to taste, one tablespoonful cornstarch for thickening, two tablespoonfuls cream. Shred carrots and chop onion and celery. Melt fat in pan and when hot fry onion slightly, then add celery, carrots, stock and seasoning. Bring slowly to the boil, then simmer till vegetables are thoroughly cooked. Strain through a fine sieve. Return to pan, mix flour into a thin paste with a little water and add to soup. When thickening is quite cooked remove from heat, add cream and serve. Sprinkle with a little finely chopped parsley.—Mrs. Irene F. Gallagher, Fillmore, Cal.

CHICKEN SOUP

Put in a quart of water the one-fourth of a chicken, one carrot cut in four pieces, one leek, a little salt, skim carefully and let it boil slowly one hour and one-half.—Mrs. Lawrence D. Stanley, Lancaster, Cal.

SPLIT PEA SOUP

One cup dried split peas, two quarts cold water, one pint milk, one small onion, two tablespoons butter, one teaspoon salt, one-fourth teaspoon white pepper, two-inch cube salt pork, two tablespoons flour. Soak the peas overnight, drain and add the water, pork and onion sliced. Simmer until the peas are soft and then rub them through a sieve. Cream the butter and flour together and add to the peas. Then add salt, pepper and milk. Reheat and serve hot. Serves six persons.—Mrs. Geo. W. Henderson, Glendale, Cal.

CLAM CHOWDER

Twelve clams, six medium sized potatoes, one onion, two stalks celery, one teaspoon salt, one-fourth teaspoon pepper, one tablespoon butter, one quart milk. Put potatoes, onion and celery, cut into small pieces, into clam liquid. Cook slowly until tender, stirring frequently to prevent burning and adding a little water if necessary. Chop the clams or cut with scissors and add to the potato, onion and celery. Add the milk and let it heat. Do not let the milk boil. Last add the butter, salt and pepper. Serve.—Lucy Lloyd, Redlands, Cal.

CHICKEN AND OLIVE SOUP

Remove the stones from thirty ripe olives by slitting them open carefully at the side with a boning knife, making the incision barely large enough to remove the stone. Then slice each crosswise in rather thin slices. Cook at simmering point only for a quarter of an hour in three-fourths cup of water, acidulated with one tablespoonful of lemon juice. Dissolve two quarts of jellied chicken stock, and when hot thicken with one tablespoonful and one-half of arrowroot; add the olives with the liquid in which they were cooked. Season with salt and celery seed, and stir until the soup boils.—Mrs. Bruns, Los Angeles.

ALMOND BOUILLON

Take one quart of sweet milk let come to a boil, add two tablespoons of flour and one tablespoon of butter, salt to taste, and then take one-half pound of almonds toasted, grind and add to milk, let boil, serve hot with a spoonful of whipped cream on each cup with ground almonds sprinkled over it.—Elizabeth Robbins, Altadena, Cal.

OYSTER SOUP

Two quarts of oysters, one quart of milk, two tablespoonfuls of butter, one teacupful of hot water; pepper and salt. Strain all the liquor from the oysters; add the water and heat. When near the boil add the seasoning, then the oysters. Cook about five minutes from the time they begin to simmer until they ruffle. Stir, in the butter, cook one minute and pour into a tureen. Stir in the boiling milk, and send to table.—Mrs. Lawrence D. Stanley, Lancaster, Cal.

CREAM OF RICE SOUP

One-half teacupful of rice, one quart of white stock, one quart of cream or milk, one tablespoon of butter, one-half of a small onion, one stalk of celery, one bay leaf, salt and pepper to taste. Wash the rice carefully, add it to the cold stock with the bay leaf, onion, and celery. Simmer slowly two hours. Press it through a sieve, return it to the soup kettle, add the butter, cream or milk, salt and pepper and stir constantly, until it just comes to a boil, when it is ready to serve.—Mrs. Lawrence D. Stanley, Lancaster, Cal.

"TURKEY-RACK" SOUP

Break the carcass of a roast turkey served for yesterday's dinner into pieces, removing all the stuffing; cover with two quarts of cold water and boil three hours, covered. Set aside until cold, skim, and take out all the bones; chop the meat; add to the soup and meat the stuffing rubbed through a colander, a sliced onion and a stalk of celery, cut very small. Simmer for an hour. Put a cupful of milk over the fire, not forgetting a pinch of soda. When hot stir in a tablespoonful of butter rubbed into one of flour, mix with the soup and boil one minute.—Mrs. L. Landis, Hollywood, Cal.

LIMA BEAN SOUP

Soak over night two cups of lima beans, in morning boil until soft, when putting through sieve or strainer, add one cup rich milk and thicken with tablespoon of flour and one of butter worked together, heat thoroughly and serve with croutons. —Mrs. M. Alverado, Redlands, Cal.

CALIFORNIA ALMOND SOUP

Blanch, salt and chop very fine one cup of California almonds, add to one quart of whole milk and cook in a double boiler for about twenty-five minutes. Add a level tablespoon each of butter and flour rubbed together and a little pepper. Strain the soup, and cook five minutes. Add a tablespoon of powdered almonds and a half pint of whipped cream two minutes before serving very hot. —Mrs. C. Winslow, Los Angeles.

PEANUT BUTTER SOUP

One quart milk, one small onion, grated; one tablespoon butter, one tablespoon flour (level), three stalks celery, one-fourth teaspoon celery salt, one-half teaspoon salt, pinch of paprika, one bay leaf, one-half cup peanut butter. Heat milk in double boiler, add peanut butter, grated onion, bay leaf, chopped celery and other seasonings. Melt butter in separate pan and stir in flour; when smooth, add the hot milk after straining through a sieve. Serve at once with croutons.—Mrs. Augusta Hoy, Pasadena, Cal.

GARDEN SOUP

Take one bunch of shredded, fresh cleaned and crisp radish leaves, also a medium size chopped onion and put in a saucepan with two ounces of melted butter, (fry but do not brown, and add five cups of hot water and two or three peeled potatoes, cut in small dices, salt and pepper to taste, and a pinch of sugar. Cook thirty to forty minutes. Then, take off the fire and add two egg yolks mixed with a cup of cream. Serve. N. B. —Can do same with young turnip leaves, watercress, sorrel lettuce, leeks (white or green), or with all or part of those vegetables mixed, substituted for the radish leaves. Pass through a colander or a "china-cap" and you have puree or cream soup.—Maurice Prince, Los Angeles.

PEANUT BUTTER SOUP

One onion, minced fine; one cup cold water, two cups milk, two tablespoons peanut butter, one teaspoon cornstarch, salt to taste. Cook onion in water. Use one cup hot onion water to dissolve the peanut butter. Dissolve the cornstarch in the cup of cold water. Add milk, cooked onion, and salt, and bring to a boil.—Miss Bertha Watson, Upland, Cal.

PINK BEAN SOUP

One cup pink beans, cook till tender, while cooking add ten cents salt pork, one bead garlic, one onion medium-size. Season with one teaspoon salt, one-half teaspoonful pepper, one teaspoon chili powder. Run this all through colander; to one quart soup, add one-half cup milk. Boil up and serve piping hot at once. —Mrs. Max H. Green, Los Angeles.

CREAM OF VEGETABLE SOUP

One tablespoon rice, one tablespoon sugar, five cupfuls soup stock, two tomatoes or three-fourths cupful, one small onion, one-half cup light cream, few grains soda, one small potato, one carrot, six stalks celery, two sprigs parsley, one and one-half tablespoons flour, one and one-half tablespoons butter, salt and pepper to taste. Mince the vegetables and put on to cook with stock, rice and sugar. Then season, add soda, thicken with flour and butter creamed together, and turn in cream just before serving.—Mrs. B. D. MacGill, Los Angeles.

VEGETABLE SOUP WITHOUT MEAT

One pint of tomatoes, two small turnips, one small carrot, one small parsnip, one small onion, one small stock of celery or teaspoon celery seed. Cut vegetables in small pieces. Put vegetables and tomatoes to cook in moderate amount of cold water, sufficient to cover well. Pare three medium potatoes, boil and mash. Add to other vegetables one-half hour before serving. Season with pepper, salt, a little sugar, one teaspoon. Just before serving, add a generous lump of butter and one teaspoon of parsley chopped fine. This serves six. It is a fine luncheon dish, especially for children.—Mrs. Olive M. Hoyt, Long Beach, Cal.

ASPARAGUS SOUP

Boil the white part of asparagus till tender, then mash and strain. Add the tips, and boil till tender. Thicken with a little flour, season with butter, salt and pepper.—Mrs. May S. Metzler, Coachella, Cal.

CONSOMME JAPONNAISE

Two pounds lean beef, three pounds shin of beef, bones from roast chicken, one sliced carrot, one sliced onion, one sprig parsley, ten peppercorns, five allspice berries, one-fourth teaspoon thyme, one and one-half quarts boiling water, one clove garlic, one stalk celery, one leek (cut small), three cloves, one bay leaf, one quart cold water, salt and pepper. Cut lean beef in small pieces and put in kettle with shin and chicken bones. Add vegetables, seasonings and cold water, and let stand one hour. Bring to the boiling point, let boil, stirring constantly for five minutes. Add boiling water and let simmer two and one-half hours. Season with salt and pepper and strain through fine strainer—Mrs. E. H. Stohr, Los Angeles.

PEASANT SOUP

One cup of dried beans, cleaned and soaked over night in water. Use any variety or mixed kinds. A favorite of ours is equal portions of lima, pink and navy beans. In the morning, drain off the soaking water and put the beans into the soup kettle with two quarts of water, two teaspoonfuls salt, one-half pound salt pork, scalded, scraped and diced, one medium-sized onion sliced, three large cabbage leaves coarsely shredded. These are the absolute essentials for the soup and must cook long and slowly, at least three hours. An hour before dinner time add one-half cup raw potatoes diced, one-half cup raw carrots, diced finely, two sliced pimientos (canned kind), three stalks of celery finely cut, one small can of tomato sauce, or one-half of large can of tomatoes, one cup of macaroni broken into inch bits. Cook a little faster now. Add water as necessary—when it boils away. Fifteen minutes before serving add one cup of cauliflower, broken into small florets. Serve the soup with hot toasted crackers or croutons.—Mrs. Graham Smith, Manhattan Beach, Cal.

LIMA BEAN SOUP

Thicken one quart of milk with two tablespoonfuls flour rubbed to cream with tablespoon clear bacon fat, add one pint cooked and mashed lima beans. Season with salt, pepper; let come to boil. Serve with cheese straws or wafers. A bit of parsley in any cream soup just as it is served is an addition both to taste and eye. — Miss Minnie C. Childs, Tustin, Cal.

CREAM OF MUSHROOM SOUP

One-half pound mushrooms, one quart chicken broth, one slice onion, two tablespoons butter, two tablespoons flour, one cup cream, salt and pepper to taste. Chop mushrooms, add to chicken soup with onion, cook twenty to thirty minutes, and run through sieve. Reheat. Put butter in saucepan, add flour and when it bubbles add two-thirds cup mushroom and soup liquid, stir in the rest and then add the cream and seasonings.—Mrs. Homer W. Squire, Los Angeles.

"RAREBIT SOUP"

After boiling in four cups of water, four medium-sized potatoes until done, mash finely in the water in which they are boiled. To this add one pint of milk, one cup of thin cream, salt and pepper to taste. Let this come to a boil then add an even tablespoon of butter and a half cup of finely grated full cream cheese which should be melted before removing from the fire. A sprig of parsley added to each soup plate, improves the flavor. This amount will serve four people.—Florence A. Lee, Los Angeles.

SPANISH SOUP

Cook three level tablespoonfuls of chopped green peppers and one tablespoonful of minced onion in four level tablespoonfuls of hot butter slowly for five minutes, then add it to three cupfuls of brown stock and one pint of canned tomatoes. Let simmer fifteen minutes. Add one cupful of cooked macaroni, or spaghetti, cut in pieces. Rub two level tablespoonfuls of flour in a little cold water till smooth, add this to the boiling soup and cook five minutes. Season highly with salt, pepper and ground chili powder. — Mrs. G. W. Stamm, Redlands, Cal.

CREME DEMAIS SOUP

Four tablespoons corn, two egg yolks whipped light, two tablespoons butter, one cup cream, two quarts milk. Heat milk and cream in double boiler, add corn, butter and last the eggs. Season to taste.—Mrs. Chas. Hawk, Arcadia, Cal.

POTATO SOUP

Three large potatoes, two tablespoonfuls of rice, to these add one quart of water and cook until almost done, then add one large grated onion; when cooked add one pint of milk, and butter the size of a walnut, now add a pinch of salt and pepper and let it get hot again but do not boil. It is now ready to serve.—Mrs. F. L. Schlierbach, Pasadena, Cal.

CONSOMME

Chop fine all scraps of raw beef taken from the bones. Slice thin about one-half turnip, two carrots, few stalks of celery, four onions, little cabbage, couple potatoes and all of the eggshells you have (about a dozen), and two or three whole eggs. Place into kettle or pot large enough for all of the above ingredients, adding salt, pepper, little garlic, couple bay leaves. Now stir the entire mixture well, then add two quarts of cold water and stir some more. Add piece of ice and beef stock. Now stir again, quite slowly. Set over a hot fire and stir every few minutes until it begins to boil so that it will not stick to bottom and burn. Now set the kettle or pot back where it will just simmer nicely about three hours. Strain through a fine Jap strainer or cloth into a stone jar. Various fillings may be added to the above consomme for different consommes, as: Consomme Tinanciere: Cut up some left-over sweet breads in dice shapes, put into consomme with some shredded mushrooms and olives and a can or two of peas. Quite popular in some leading hotels. Another way: Add some cooked rice, tapioca, celery in Julienne. Consomme with spring vegetables: Cut some white turnips one-fourth inch thick and cut from them some columns with a very small tube. Do likewise with some young carrots and add to consomme with a few new green peas and onions.

MOCK BISQUE

One quart tomatoes, two tablespoonfuls cracker crumbs, one-half teaspoon salt, three pints milk, one tablespoon butter, one-fourth teaspoon soda, speck black pepper. Heat tomatoes and milk in separate dishes. Add to tomatoes salt, pepper, butter and cracker crumbs. When tomatoes are thoroughly cooked add soda and milk. Remove from stove.—Mrs. Homer W. Squire, Los Angeles.

MUSHROOM SOUP

Take kettle in which you are going to make the soup. Melt one tablespoon lard, add two tablespoons flour and mix till a light brown, add gradually two quarts cold water; cut in small pieces, one cup carrots one cup potatoes, one cup celery, one cup mushrooms, one-half cup rice, one-half cup onions, one pint tomatoes (canned or fresh), add to water and boil till vegetables are tender. — Mrs. B. V. Randack, Covina, Cal.

CREAM OF LIMA BEAN SOUP

Soak two cups of lima beans over night. Pop the beans out of the skins (throwing away the skins). Place beans in a double boiler, cover with cold water, add a pinch of soda, cook until every particle of bean is dissolved. Adding more boiling water if necessary. Add a tablespoon of butter, thin with cream and salt to taste. Beat with an egg beater until butter is well emulsified. Serve piping hot with a sprig of parsley and a few croutons to each plate.—Miss Mary C. Hilbert, Ocean Park, Cal.

ONION SOUP

Four tablespoons butter, one-fourth cup finely chopped onions (about a medium-sized onion), one-half cup finely cut cheese, one-third cup flour, three cups milk, three cups meat stock, salt and pepper. 1, Fry finely chopped onions in butter slowly until tender. Do not brown. 2, Melt finely cut cheese. 3, Add flour to make a thick paste. 4, Add slowly to the warm milk and meat stock. Cook slowly in a double boiler, stirring occasionally to prevent lumping, for about twenty to thirty minutes. 5, Salt and pepper to taste.—Martha Kugler, Los Angeles.

PEANUT SOUP

Rub one-half cup of peanut butter to a paste with three-fourths cup of milk, add one pint of hot milk, simmer in a double boiler until it thickens, add the strained liquor from one pint of oysters, and one cracker rolled fine, season with salt and a dash of cayenne pepper. The oysters may be used in a cocktail.—Mrs. F. P. Tremaine, Pasadena, Cal.

CLAM CHOWDER

Three slices bacon, one tablespoon minced onion, one can minced clams, four medium-sized potatoes, one pint milk, one-half teaspoon salt, one-eighth teaspoon pepper, six to eight crackers. Cut bacon in small pieces and fry with the onion, until crisp and brown. (Use kettle chowder is to be made in.) Skim out brown pieces of bacon and onion. Peel potatoes and cut in one-half inch slices. Add to kettle with enough water to almost cover the potatoes. Cover and cook gently until potatoes are nearly done. Add milk, clams, juice, and seasonings. Lay the rolled crackers on the top of potatoes, cover and cook ten to fifteen minutes.—Ruth Kugler, Los Angeles.

TOMATO BOUILLON, MIKADO
TOMATO BOUILLON, CHANTILLY
TOMATO BOUILLON, MANHATTAN

Six pounds of beef soup bones, three stalks of celery, one sliced onion, two sprigs of parsley, one only of a number two can of tomatoes, piece of bacon rind, size of a saucer, half of a bay leaf, teaspoonful of salt, eight cupfuls of cold water, teaspoonful whole peppers. Put soup bone in cold water on slow fire, skim off when it boils, then add celery, onion, parsley, pepper, and salt. Simmer three hours, strain (do not cover); put tomatoes, bacon rind, bay leaf in saucepan, add one-half teaspoonful of sugar. Simmer forty-five minutes, strain, season with salt and pinch of cayenne pepper. Mix with beef broth, serve in bouillon cups. Chantilly, add tablespoonful of unsweetened whipped cream on top of each cup. Manhattan, half tomato bouillon, half clam juice, mixed together. Mikado, teaspoonful of boiled rice added to each cup of tomato bouillon.—Mrs. George Witte, Los Angeles.

CREAM OF POTATO SOUP

Slice three large potatoes, mince one medium-sized onion, cook until tender; drain, mash, and add one quart of milk, one tablespoonful of butter, season to taste with salt and pepper, bring to a boil, add one well beaten egg, two slices of crisp bacon, shredded fine, and one tablespoon of minced parsley. If preferred, omit the bacon and add one-half cup of chopped mushrooms.—Mrs. F. P. Tremaine, Pasadena, Cal.

GREEN PEA SOUP

Cover one quart green peas with hot water and boil with an onion untiy they will mash easily. Mash and add one pint of beef stock. Cook together two tablespoons butter and one of flour until smooth, but not brown. Add this to the peas and stock with one cup cream and one cup milk. Season with salt and paprika and let boil up once. Strain before serving. A bit of whipped cream may be put on top.—Mrs. D. Mabel Sergeant, Los Angeles.

RICE SOUP

For six persons: Put in one quart and one-half water five tablespoonfuls of rice and a little salt. Let it simmer one hour. When ready to serve add two ounces of butter, two yolks of eggs or one yolk and two tablespoonfuls of cream. To add the eggs you do it this way: When the rice is cooked you take a few tablespoonfuls of it which you put in a cool place. When cold you mix it well with the yolks of eggs or eggs and cream. Take soup off the fire and add this mixture and serve.—Mrs. Lawrence D. Stanley, Lancaster, Cal.

OX-TAIL SOUP

One ox-tail. Have the butcher disjoint it, wash and put in soup kettle with two quarts cold water, when it comes to a boil skim thoroughly then simmer one and one-half hours. Cut up one large carrot or two small ones, one turnip, one onion, one stalk celery, a sprig of parsley and add to soup with two tablespoons pearl barley, add salt and pepper to taste. Cook two hours. Take out ox-tail and pick meat from bones, cut into small pieces and put in soup tureen, pour over the hot soup and serve.—Mrs. Charles Urban, Los Angeles.

NEW POTATO AND NOODLE SOUP

One cup new potatoes, one quart water, one cup fresh green peas, one cup noodles, two tablespoons butter, two teaspoons salt, one teaspoon chopped onion. Take tiny new potatoes and scrape. Put on to boil with the water. When boiling, add the peas and noodles, and boil forty-five minutes. When about half done add butter, salt, pepper and onion. (If old potatoes are used, cut into balls with marble cutter.) When ready to serve add a little chopped parsley. — Helen Jackman, Los Angeles.

BOUILLON

Three pounds lean beef, two pounds lean veal, one pound marrow-bone, six cups cold water, ten pepper corns, one tablespoonful salt, one-third cup potatoes, one-third cup celery, one-third cup onion, one-third cup turnip, finely chopped. Put the meat and marrow bone into the soup kettle. Put in the water and let it stand covered one hour. Heat slowly to the boiling point. Remove the scum and cook for four hours. Add the vegetables and seasoning and cook two hours. Strain and allow it to get cold. Remove the fat when it is cold. Serve in cups.—Mrs. L. I. Sturm, Los Angeles.

SCOTCH POTATO SOUP

One bunch leeks or two cups of onions, one head of celery, five tablespoons of butter, one quart of milk, three cups potato cubes, two tablespoons of flour, one-half tablespoon finely chopped parsley, salt and pepper. Cut onions (or leeks) and celery in thin slices crosswise and saute in two tablespoons of butter eight minutes (without browning), stirring constantly. Turn milk into double boiler, add onions and celery; cover and cook until vegetables are tender (about forty-five minutes). Parboil potato cubes in boiling salted water ten minutes. Melt remaining butter in a saucepan, add flour, stir to a smooth paste, remove from range and pour on slowly some of the milk until mixture is of the consistency to pour. Combine mixtures, add seasonings, and cook in a double boiler until potatoes are tender. Turn into hot soup tureen and sprinkle with parsley. — Mary A. Fraser, Corona, Cal.

CONSOMME

Two pounds of lean beef, two pounds of veal, one onion, one bay leaf, stalk of celery, sprig of parsley, small-sized carrot, two quarts of cold water, two tablespoonfuls of butter. The under part of the round of beef and the knckle of veal are the best for this soup. Cut all the meat into pieces about an inch square. Put the butter in the soup kettle and let it brown; add to it the meat and stir over the fire about five minutes, or until the meat is a nice brown. Now cover the kettle and let it simmer for thirty minutes. Now add the water and let simmer for four hours. Now add the vegetables and bay leaf and simmer one hour longer, strain through a sieve and put in a cold place to cool. When cold, remove the fat and it is ready to use.—Mrs. Lawrence D. Stanley, Lancaster, Cal.

CORN CHOWDER

Fry to a light brown one medium-sized onion, cut fine, in two level tablespoonfuls bacon, cut fine. Add one pint diced potatoes, one quart hot water and one pint corn cut from the cob or canned. Butter or substitute size of a large walnut, pepper and salt to taste, and cook until potatoes are done. Add one level teaspoon flour blended in a little milk and one-half cup of sweet cream or rich milk. Serve at once very hot.—Mrs. Geo. W. North, Santa Monica, Cal.

CONSOMME ALMOND

Blanch and chop fine two dozen almonds. Mix with equal quantity stale bread crumbs. Season with one-fourth teaspoonful salt. Add enough of the whites of two eggs to bind whole together. Mix thoroughly, form into tiny balls. Roll them in remaining whites of eggs, and drop into hot lard (not butter). Shake till the balls are golden brown, lift out carefully. Drain on wax paper or soft brown paper. Put in tureen and pour the hot stock over them. Stock for consomme: Remove meat from bone (shin of beef and knuckle of veal). Cut in small pieces. Put in kettle with sliced onion, two tablespoons brown sugar, the bones, and six quarts of cold water. Cover. Let simmer three hours. Strain. — Hazel G. Glavey, Los Angeles.

GUMBO

Three tablespoonfuls shortening and three tablespoonfuls flour browned. Add one medium-sized onion, chopped, and fry in shortening and flour. Cut one and one-half cups of okra in small rings, put in and keep stirring. When done pour in one cup tomatoes, cook together and season. Stir. Add two cups of soup stock, and cook about half an hour, stirring often. Now add one-half can of corn. When done the soup will be quite thick. To serve put a spoonful of rice in a soup plate, and pour soup over. Gumbo is very nice made with either shrimp or chicken. Put the chopped meat in the bottom of the tureen, and pour the soup over it.—Mrs. May S. Metzler, Coachella, Cal.

VEGETABLE SOUP

Get a good soup bone or two pounds boiling beef. Put in soup kettle with two quarts cold water, when it comes to boil skim thoroughly. Boil about an hour then slice one large carrot, one large onion, one turnip, one stalk celery, one-fourth of a small head of cabbage, one potato, chop a sprig of parsley and add to soup with small can tomatoes and two tablespoons rice. Season with salt and pepper to taste; add more water as it boils away, simmer for about three hours and serve. The meat can be sliced cold. —Mrs. Charles Urban, Los Angeles.

CABBAGE SOUP

One cabbage with good heart, three potatoes, one-half clove of garlic, two ounces of butter, one and one-half quarts boiling water, salt and pepper to taste, a few thin pieces of bread well dried in oven. Cut off outside green leaves of cabbage and chop remainder of cabbage coarsely. Put chopped cabbage in cold water with a little salt, peel the potatoes and add to cabbage. Have saucepan of boiling water (one and one-half quarts), add one teaspoon of salt and put in vegetables with crushed one-half clove of garlic. Boil well for thirty minutes, then mash potatoes well with spoon. Stir in two ounces of butter. Put slices of dried bread in basin and pour over boiling soup. Cover for a few seconds and serve. Sufficient for eight people.—H. L. Brown, Los Angeles.

ALMOND SOUP

One cup shelled almonds, blanched and chopped fine. Add one quart of milk, and simmer five minutes, put in two tablespoons of butter, and two tablespoonfuls flour, made smooth in a little cold milk, season with salt and pepper. Add one cup whipped cream, and whip all till foamy. Serve hot in heated cups with hot wafers. If it is desired less rich, the whipped cream may be omitted.—Mrs. May S. Metzler, Coachella, Cal.

MOCK LOBSTER SOUP

Take a good joint of veal, one slice of fat salt pork, a few slices of onions, one teaspoonful of sweet herbs, a little celery, two and one-half quarts of water. Let all come to a boil and simmer gently for five or six hours. When cold, remove any particle of grease, and when used season with two tablespoonfuls of flour and one heaping tablespoonful of butter melted together and cooked in a tin until the flour is thoroughly cooked. To this add the coral of lobster pounded or grated fine, together with small bits of lobster. Salt and pepper to taste. When all is thoroughly warmed through and suitable for the table, let it remain on stove until heat is restored; do not boil.—Mrs. Frank B. Long, Santa Barbara, Cal.

CREAM OF ONION SOUP

The large, white California onions, having a mild flavor are the best for soup. They should be peeled, sliced and scalded for five minutes; then drain quite dry; this will remove most of the pungent oil. Then, for a pint of sliced onions, put one rounded tablespoonful of butter in a sauce pan, add the onion, and let them simmer very slowly for ten minutes. Put on boiling water to cover and let them simmer until very soft, about an hour. Then rub them through a strainer, add one cup of hot milk, thickened with one level teaspoonful of flour cooked in one rounded tablespoon of butter. Season with one-fourth of a teaspoonful of white pepper, one-half teaspoonful of salt. Beat yolks of two eggs, and add one cup of hot cream, and put into the tureen. Turn the hot soup over the egg, stirring constantly, and serve at once.—Mrs. Harriet M. Tupes, Los Angeles.

CONSOMME BORTCHORK

(Russian) A red soup

One quart stock (may be chicken, veal or beef), remove all fat and add two beets cut up fine, one carrot cut up fine, one slice onion, one stalk celery, one piece bay leaf, one-half teaspoon peppercorns, one-half teaspoon paprika, parsley, one teaspoon salt, pinch of thyme. Cook until vegetables are tender, cool them, strain and clarify by adding one egg white, beaten slightly and one eggshell. Heat and strain through double cheese-cloth. Reheat for serving, may be garnished with cooked pearl tapioca or small peas.—Mrs. Stanley S. Foote, El Monte, Cal.

CLEAR VEGETABLE SOUP

Two quarts of stock, one quart of boiling water, one small carrot, one turnip, one sweet potato, one white potato, one ear of corn, one cupful of peas, one cupful of beans, one tomato, one tablespoonful of rice. Put the water into a soup kettle, cut the vegetables into pieces of uniform size, otherwise the smaller ones will dissolve and impair the transparency of the soup. Put the carrot and turnip on to boil; after they have boiled one hour, add all the other vegetables and rice and boil until tender. Now add the stock, and salt and pepper to taste. Let it boil up once and serve.—Mrs. Lawrence D. Stanley, Lancaster, Cal.

MOCK TURTLE SOUP

Have the butcher split and clean a calf's head, then place it in a large kettle of cold water with two pounds of beef shank cut into pieces, two sliced onions, half a cupful each of sliced celery and carrot, one quart of tomatoes, one bay leaf, several cloves, one teaspoonful of black pepper and one tablespoonful of thyme. Allow this to simmer, closely covered, until calf's head is done. Remove calf's head and cooking is to be continued another hour. Blend one-half cup of butter with one cupful of flour in a sauce pan, add to stock which has been strained and salted, and simmer fifteen minutes, then add the meat from calf's head cut into pieces. Add one tablespoonful of Worcestershire sauce; add one slice of lemon and two slices of hard cooked egg to each service.—Mrs. Frank B. Long, Santa Barbara, Cal.

FISH SOUP

Two pounds of baracuda, two cups of diced potatoes, one cup of chopped onion, one-half cup of butter, one quart of cold water, one quart of milk, one tablespoonful of flour, one teaspoonful of salt. Wash baracuda, remove skin and bones, cut fish in very small pieces, cover with cold water, place on fire and bring to boil slowly. Skim off scum, add potatoes and onion, cover closely and boil slowly for two hours. Add milk and scald thoroughly, melt butter, stir the flour into it smoothly and add to soup. Let cook until slightly thickened. Remove from fire, stir in salt and serve immediately.—Berta L. Shipman, Los Angeles.

CREAM OF CORN SOUP

One can any good corn, one quart whole milk, three tablespoons butter, two tablespoons flour, one-half Spanish sweet onion, medium size, one-half large green bell pepper, salt. Cook corn, milk, diced onion and pepper very slowly for one hour or more, preferably in a fireless cooker. Remove and strain, thoroughly mashing the corn. Add the flour made smooth in the melted butter. Keep hot in a double boiler. Add salt just before serving. Full grains of popped corn added to each dish on serving makes a unique appearance, or serve with toasted bread cubes.—Vera V. Boyce, Fullerton, Cal.

CORN CHOWDER

One can corn or two cups freshly grated corn. Four cups potato cut in one-third inch dice. Two-inch cubes fat salt pork. One large slice onion. Four cups scalded milk. One-half tablespoon salt, one-eighth teaspoon pepper, three tablespoonfuls butter. Cut pork in small pieces; try out. Remove scraps, add onion and cook without browning five minutes, stirring constantly. Strain fat into a stew pan. Parboil potatoes five minutes in boiling salted water to cover. Drain, add potatoes to fat, then add two cups boiling water, cooking until potatoes are tender. Add corn and scalded milk, bring to boiling point, season with salt and pepper, add butter. When milk and corn are added to the first mixture in bringing to the boiling point be careful that milk does not scorch.—Mrs. John L. Evans, Los Angeles.

VEGETABLE SOUP

Get a fifteen-cent soup bone, knuckle if possible. Beef and veal combined makes a better soup. Cover with cold water, salted, and cook four or five hours. Let stand until thoroughly cold, then take off grease. Grind or chop two potatoes, two carrots, two turnips, two onions, two stalks celery and one sweet pepper. Cover with boiling hot water and cook until tender. Add to soup stock and cook one hour before serving. Can add two tablespoons rice or pearl barley when boiling hot and cook for one-half hour.—Mrs. A. B. Paton, Los Angeles.

AUNT DINAH'S FAVORITE SOUP

Remove the fat from one quart of water in which a chicken has been boiled. Season highly with salt, pepper and celery and onion if desired, and put on to boil. Mash the yolks of three hard-boiled eggs fine, mix with one-half cup of bread or cracker crumbs soaked until soft in a little cold milk. Chop the white part of the chicken very fine and stir it into the egg and bread paste. Add one pint of hot cream slowly, and then rub all into the hot chicken liquor. Boil five minutes, add more salt if needed. If too thick add more cream, or if not thick enough add more crumbs.—Mrs. Augusta Bates, Glendale, Cal.

PUREE OF PEAS

One can peas, one and one-half teaspoonfuls sugar, two cups cold water, two cups milk, one slice onion, two tablespoons butter, two tablespoons flour, one teaspoon salt, one-eighth teaspoon white pepper, one-half cup hot cream. Drain peas from their liquor; add cold water and sugar and cook until tender (about twenty minutes). Rub through puree strainer. Place pulp in sauce pan and thicken with butter and flour, cooked together. Great care must be taken that the mixture does not scorch. Scald milk with onion, remove onion and add milk to first mixture. Season with salt and pepper. Add cream, whipped with an egg beater, until ingredients are thoroughly blended. If not served immediately, keep hot over hot water.—Mrs. John L. Evans, Los Angeles.

COVE OYSTER SOUP RECIPE

Six cove oysters should be the minimum for each bowl. Make as you would fresh oyster soup only remember this, always use condensed milk, more than half diluted, for cove oyster soup. At the same time remember never to use fresh milk with cove oysters.—A. Scales, Long Beach, Cal.

DRIED BEAN SOUP

One pint dried beans, one-half pound of ham, one quart of stock, one and one-half quarts of boiling water, salt and pepper to taste. Wash the beans and soak them overnight. In the morning drain the water off and cover them again with the boiling water; add the ham and boil gently two hours. Now add the stock. Press the beans through a sieve, return them to the soup and bring to a boil. Add salt and pepper and serve with toasted bread.—Mrs. Lawrence D. Stanley, Lancaster, Cal.

CLAM SOUP

Two dozen clams, one onion, one carrot, one parsley root, two tablespoons butter, one lemon. Cut in small pieces the onion, carrot, parsley root; cook these in butter five minutes, then add water and cook slowly three-fourths hour. Take clams out of shells, put them with juice in a bowl, and when ready to serve pour the whole in a sauce pan and boil five minutes. Add one tablespoon of butter mixed with some chopped parsley. Serve with sliced lemon.—Mrs. D. Mabel Sergeant, Los Angeles.

BLACK BEAN SOUP

One shinbone beef, four onions, two potatoes, two carrots, parsley, celery, five quarts water. Boil all day, let stand over night, in morning take off the grease. One quart of black beans, soaked all night in water enough to cover them. Boil the beans in six quarts of water for three hours, mashing them occasionally while boiling, then add the stock and boil one hour with a quarter of a pound of whole cloves tied in a bag. Strain and serve, with a hard-boiled egg, chopped and stirred into soup, also one lemon sliced on top, or half a lemon squeezed in the soup.—Mrs. W. B. Randolph, Los Angeles.

CREAM OF CORN SOUP

One pint water, one can corn, three cups milk, two hard-boiled eggs, grated, one tablespoon minced onions, two tablespoonfuls of butter, two tablespoonfuls of flour. Put corn and water in a pan and let simmer five minutes, add milk and strain. Place butter in a stew pan and melt, add flour, onions and eggs, a little white pepper. Add corn and milk to this, let simmer until a creamy appearance. Season with salt to taste.—Miss E. Anderson, Los Angeles.

OYSTER STEW

One quart oysters, four cups scalded milk, two stalks celery cut in pieces, one-third cup butter, salt and pepper. Turn oysters into strainer and clean them by pouring over one cup cold water. Pick over carefully with the fingers to remove any bits of shell that may adhere to oysters. Reserve liquor and bring to boiling point. Strain through double cheesecloth laid in strainer. Scald milk with celery. Remove celery and add oyster liquor to milk. Put oysters in an omelet pan and cook until plump and gills are curled. Remove oysters with skimmer to hot soup plates. Add butter, salt and pepper. Strain the oyster liquor obtained from oysters into milk. Then strain milk mixture over oysters. Serve immediately.—Mrs. John L. Evans, Los Angeles.

CREAM OF CORN

One can corn (finely minced), one pint water, one pint rich milk, two tablespoonfuls butter, two tablespoonfuls flour, one teaspoonful salt, pinch cayenne, one teaspoonful grated onion, eight tablespoonfuls whipped cream, paprika or minced parsley, as preferred. Cook corn, water, salt and pepper together ten minutes, then pass through coarse sieve. Blend butter and flour, add milk and cook until smooth, as for white sauce, then add corn mixture. Keep hot over steam. When ready to serve, add grated onion. Serve in cups, adding a tablespoonful of whipped cream to each portion, then a sprinkle of paprika. If table decorations are in green, as for St. Patrick's Day luncheon, use minced parsley on the whipped cream.—Mrs. L. F. Spurlin, Los Angeles.

MINCED CLAM SOUP

One quart milk, one-half dry onion, six slices bacon, two medium-sized potatoes, one can minced clams. Chop onion, bacon and potatoes in small pieces and fry. When nicely brown, add minced clams. Season with salt and pepper to taste. Add milk after it has been heated in separate receptacle to boiling point.—Regina Hannon, Los Angeles.

FRESH OYSTER SOUP RECIPE

Four, five or six oysters are enough for one bowl. Select the right number of oysters for the number of people to be served, with as much liquor as your dealer will allow with that number of oysters. Put the right amount of fresh milk in a pan, heat to boiling point, pour in the liquor and oysters, add sufficient salt, dash or more of black pepper, dash of red pepper. Add crushed crackers to each bowl and serve with oyster crackers. If desired, a trace of butter also in each bowl.—A. Scales, Long Beach, Cal.

CLAM CHOWDER

Dice one-half pound bacon, place on fire in soup pot, let fry slowly for few minutes, then add two medium-sized onions minced fine, and two medium-sized potatoes diced small, and cook until golden brown. Add one quart of hot water and cool slowly about twenty-five minutes. Add one quart canned clams, whole or minced, and one-half pint tomato sauce. Thicken with two tablespoonfuls flour dissolved in two and one-half tablespoonfuls cold water. Salt and pepper to taste.—Mrs. Edmund Mulvihill, Chatsworth, Cal.

POTATO SOUP

Three potatoes, one quart milk, one onion, two stalks celery, one teaspoon salt, one-fourth teaspoon pepper, two tablespoons butter, one tablespoon flour. Way of preparing: Cook potatoes in salted water with the onion. When soft mash the potatoes and rub through a sieve. Scald the milk with the celery. Remove the celery and add the butter and flour creamed together. Then add the prepared potatoes to the milk, season with salt and pepper. Let come to a boil and serve at once.—Mrs. George W. Henderson, Glendale, Cal.

OLD-FASHIONED BEAN SOUP

Soak over night one pint navy beans. In the morning drain and add two quarts fresh cold water; set them on to boil slowly; when about half done add small piece of bacon or ham, and one small onion sliced. Simmer for four or five hours or until beans are soft, adding a little cold water if they boil too hard. When soft rub beans through strainer, put on to boil again and thicken with one tablespoonful of flour cooked in one tablespoonful of butter, season to taste with salt and pepper, serve very hot with croutons or salted wafers.—Mrs. Charles Urban, Los Angeles.

SPRING VEGETABLE SOUP

Half-pint green peas, two shredded lettuces, one onion, a small bunch of parsley, two ounces butter, the yolks of three eggs, one pint of water, one and a half quarts of soup stock. Put in a stewpan the lettuce, onion, parsley and butter; with one pint of water, and let them simmer till tender. Season with salt and pepper. When done strain off the vegetables, put two-thirds of the liquor with the stock. Beat up the yolks of the eggs with the other third, toss it over the fire, and at the moment of serving add this with the vegetables to the strained-off soup. — Mrs. Lawrence D. Stanley. Lancaster, Cal.

MOCK BISQUE SOUP

One quart scalded milk, one slice onion, four tablespoons flour, one can tomatoes, two teaspoons sugar, one-fourth teaspoon soda, one-third cup butter, one teaspoon salt, one-eighth teaspoon pepper, four or five drops tabasco sauce. Process: Scald onion with milk. Remove onion and thicken milk with flour diluted with cold water to pour. (There should be no lumps in flour paste.) Cook twenty minutes in a double boiler, stirring constantly at first, afterwards occasionally. Put tomatoes in a saucepan and cook until moisture is well driven off. There should be two cups of pulp. Rub through puree strainer; add sugar and soda. Add the tomato mixture to the thickened milk, then strain into hot soup plates over butter, salt, pepper and tabasco sauce.—Mrs. John L. Evans, Los Angeles.

CREAM POTATO SOUP

Dice four medium-sized potatoes, add one level teaspoon salt and pour over them one quart boiling water. When potatoes are done, add one pint milk. Melt one tablespoon butter in frying pan; slice fine one small onion and fry slowly. Remove from fire and add one tablespoon flour. Mix some of the warm soup with this and then turn it all back into soup kettle, stirring constantly until the soup thickens. Pepper, and minced parsley to taste. Serve at once. A good, and economical substitute for oyster soup. — Mrs. Winona L. Norcross, Los Angeles.

POTATO SOUP

(French Potage du pommes de terre)

Four medium sized potatoes, three medium sized carrots, one large leek, three level tablespoons butter, salt to taste. Cut carrots and potatoes into small pieces; cut leek very fine. Add sufficient water to cover well. Cook until well done, keeping well covered with water. Mash through a fine sieve, add butter and salt, heat and serve, or dice vegetables very small, excepting one potato, which should be quartered. Add water to cover well, cook until well done. Mash large pieces potato through fine sieve. Add butter and salt, heat and serve. — Mrs. A. W. Silvers, Needles, Cal.

FISH CHOWDER

(150 Years Old)

Skin a haddock and boil the skin in a sauce pan with plenty of water for fifteen or twenty minutes. Cut into cubes one-fourth pound of pickled pork, try out the fat and pour into the chowder kettle. Cut the fish into fair sized pieces and place a layer in the bottom. Dredge with flour, salt and pepper, cover with a layer of sliced potatoes and a sprinkling of chopped onion, flour, salt and pepper. Repeat layers if necessary. The top should be of potatoes. Pour over this the water the skin was boiled in. Cover with boiling water and boil until potatoes are done. Do not stir, as the fat in the bottom prevents sticking. Just before serving break into it Pitob biscuit or Boston crackers and one quart of hot milk. —Miss Josephine F. Drew, Los Angeles.

SALMON SOUP

Take two cups red salmon, using silver fork to remove all bones and skin, then shred into small bits. Into a sauce pan put one quart sweet milk to heat, and when ready to boil add the salmon, and simmer two minutes, adding salt and pepper to suit taste. This is appetizing, nutritious and economical.—Mrs. C. H. Masters, Los Angeles.

CONSOMME

Put on a large shin of beef in six quarts of cold water. Let this simmer all day. Set it to cool at night, about ten o'clock, straining and removing the fat the next morning. For seasoning and browning, take two onions, two carrots, and if you wish, celery, chopped fine. Put over these a piece of beef suet, and put in the oven and bake thoroughly. This will season and brown the soup. This recipe is from a famous Swedish cook.—Mrs. S. H. Tuck, Los Angeles.

TOMATO SOUP

One quart tomatoes, one-half tablespoon salt, one-fourth teaspoon black pepper, one tablespoon sugar, six whole cloves, one slice onion, one tablespoon butter, two tablespoons corn starch, one stalk celery, cut fine, one pint stock. Put tomatoes, sugar, celery, salt, pepper and cloves to boil for fifteen minutes. Put butter in small frying pan, add onion and fry five minutes. Add corn starch, cook two minutes, then add to tomatoes. Cook five minutes, strain through fine strainer, add stock and let boil up.—Mrs. Nellie P. Preston, San Bernardino, Cal.

CLAM CHOWDER

Four large fresh clams, meat cut in small pieces. Two cups diced raw potatoes, two tablespoonfuls diced bacon, one small onion sliced, one chili pepper sliced, three cups sweet milk, one cup rolled cracker crumbs.

Fry bacon, onion and chili pepper together. When nicely browned, add potatoes and cook until done, shaking occasionally to prevent sticking. When potatoes are tender, but not soft enough to break up, add clams and milk, let come to boil, add cracker crumbs and cook until mixture begins to thicken. Salt to taste and serve immediately.—Ida S. Metcalfe, Los Angeles.

CREAM OF TOMATO SOUP

Cook one-half cup of macaroni and one cup of chopped onion until tender, in one pint of water. Add one can of tomato soup and one-fourth teaspoon of soda; bring to a boil, then add one-half pint of cream and salt and cayenne pepper to taste. —Mrs. Ralph Mairs, Los Angeles.

TOMATO (MOCK) BISQUE

One quart tomatoes, one-half teaspoon celery seed, two teaspoons salt, three teaspoons sugar, one-eighth teaspoon pepper, five cups hot water, one tablespoon butter, two tablespoons flour. Put the tomatoes (canned or fresh) into a kettle together with celery seed, salt, sugar and pepper and boil slowly for twenty-five minutes. Then add the hot water and bring to a boil; strain, return to fire. Add the butter and thicken with the flour; blend until very smooth. Place a spoonful of unsweetened whipped cream on each portion and serve at once with crisp crackers or croutons.—Maud E. Butler, Los Angeles.

FISH CHOWDER

Four or five pounds of fish—red snapper is best. Remove the skin and free the meat from the bones. Put skin and bones, with head, on to cook, covered with cold water. Boil fifteen minutes. Wash, pare and cut into slices about one-third of an inch thick, six Irish potatoes and parboil them in boiling water about ten minutes. Cut a two-inch cube of salt pork (not bacon), into small pieces and fry with two small onions, chopped fine. Strain water in which bones were boiled into a kettle; pour off the water in which the potatoes were boiled, and add the potatoes to the fish liquor. Put pork and onions into a strainer after they are fried and pour one quart of heated milk through it into the kettle with the potatoes and the fish water. Add one tablespoon of butter, one tablespoon of salt, saltspoon of pepper, then when it comes to a boil add the raw fish cut into pieces about one inch square and let it simmer about ten minutes. Butter six large crackers, put them into a tureen and pour the hot chowder over them. Very nice.—Mrs. S. H. Tuck, Los Angeles.

SQUASH SOUP

Three-fourths cup cooked squash, one quart of milk, one slice onion, two tablespoons butter, three tablespoons flour, one teaspoon salt, few grains of pepper, one-fourth teaspoon celery salt. Rub squash through a sieve before measuring. Scald milk with onion, remove onion, and add milk to squash, season and bind.—Miss Vivian Nicholls, Prescott, Ariz.

SOUP

Am sending this recipe for soup because of its economic value.

Take a large beef bone and a small piece of veal shank. Cover well with cold water, add all kinds of vegetables, salt and whole pepper. Bring to a rapid boil and simmer four hours. Use bones for another soup, removing all the old vegetables and adding fresh vegetables. Boil for one hour and your soup will be equal to the first day's cooking.—Mrs. L. Fox, Pasadena, Cal.

TOMATO CREAM BISQUE

One quart canned tomatoes, two teaspoons sugar, one and one-half teaspoons salt, one small onion, one sprig parsley, one-fourth teaspoon paprika. Cook together for twenty minutes, then rub through a sieve. In the top of a double boiler melt two tablespoons butter and add three tablespoons flour. Cook together till bubbling and add the strained tomato juice gradually, stirring constantly. Place over hot water and just before serving beat in one cupful of cream gradually, using an egg beater.—Lillian Hildebrand, Hollywood, Cal.

CELERY SOUP

Wash, scrape and cut into fine pieces one head of celery; put it on to boil in one pint of boiling salted water. Cook until very soft and mash in the water in which it was boiled. Cook one pint of milk with one teaspoonful of chopped onion, in a double boiler ten minutes. Add this to the celery. Cook one tablespoonful of butter with one tablespoonful of flour, then slowly add the soup. Cook until slightly thickened. Add one-half teaspoon of salt, one-half saltspoon of pepper. Let it boil about five minutes. Strain and serve. Fine.—Mrs. S. H. Tuck, Los Angeles.

MOCK TURTLE SOUP

Take a small shank bone and make a stock, then add one large can of tomatoes. Brown two tablespoonfuls flour for thickening, add two tablespoonfuls butter, and salt and pepper to taste. When all is well cooked together, strain this into a tureen. Boil four eggs hard and slice into tureen with two sliced lemons and one tumbler of sherry wine.—Mrs. S. H. Tuck, Los Angeles.

NEW ENGLAND FISH CHOWDER

Four pounds fresh cod or haddock, two medium-sized onions, six medium-sized potatoes, one-fourth pound salt pork, salt, pepper, two spoonfuls flour, one cup cream. Slice potatoes and onions and put in layers in kettle, then a layer of fish until all is used. Fry pork, cut in small pieces, until brown. Pour over all in kettle. Cover with boiling water and cook twenty minutes. Mix two spoonfuls flour and one cup of cream. Stir this into boiling chowder, boil up and serve. Clams can be used instead of cod or haddock.—Mrs. William Wesgate Butterfield, Pasadena, Cal.

SPLIT PEA SOUP WITH VERMICELLI

Cover one cupful of split peas with boiling water and boil for two minutes. Drain and put back on fire in three pints cold water. Add two teaspoonfuls sugar and let cook. Chop fine one-fourth carrot, one-half onion, two sprigs parsley and a stalk of celery. Cook in one or two tablespoonfuls melted butter until nicely browned, stirring constantly. Add these and a slice of bread one-half inch thick to the peas and let simmer very slowly for one and one-half hours, or until peas are tender. Strain through a puree sieve all that is possible. Return to fire and let boil up once. Put pan where there is no danger of boiling and beat in beaten yolks of two eggs, mixed with one-half cupful thick cream or one cupful thin cream. Salt and pepper to taste. Have ready one-fourth pound vermicelli cooked tender in boiling salted water. Rinse in cold water and drain and turn into soup. When vermicelli is hot, it is ready. Do not let boil after egg is added. If too thick reduce with hot milk or broth or water.—Mrs. Grace L. Kendrick, San Dimas, Cal.

CREAM OF GREEN PEA SOUP

Two pounds of green shelled peas. Boil until tender and rub through sieve. Make a white sauce. Butter size of walnut, one tablespoonful of flour mixed in melted butter. Stir in one quart of milk until it thickens. Season to taste with salt, pepper and one tablespoonful sugar. Add to strained peas. If too thick, thin with milk or water. Serve with toasted strips of bread. For six.—Helen E. Dobson, San Diego, Cal.

PEA SOUP WITH SAXONY BALLS

Make soup of beef broth or use stock from cauliflower for strictly vegetable soup. Two quarts broth, one and one-half pounds of fresh green peas, one onion sliced very fine, salt to taste. Boil till peas are tender then add the balls one-half hour before serving. Saxony balls: One tablespoon butter creamed real soft, one egg, add whole and beat together till thoroughly mixed. Pinch salt and add cracker dust till mixture is stiff enough to make a ball twice the size of a pea. Cooking will make the balls twice as big again. Dropping a small ball into boiling soup will test if it is mixed stiff enough.—Mrs. J. Stampert, Pasadena, Cal.

CREAM OF CELERY SOUP

One pint of sweet milk, two level tablespoons of flour, two level tablespoons of butter, one head of celery, one large slice of onion, one small piece of mace. Boil celery in a pint of water from forty to forty-five minutes. Let the milk come to a boil and add mace and onions allowing to cook until milk is seasoned. Mix two level tablespoons of flour with two tablespoons of cold milk and add to the boiling milk. Cook ten minutes. Mash the celery in the water in which it has been cooked and stir into the boiling milk. Add butter and season with salt and pepper to taste. Strain and serve immediately. It is improved by the addition of a cupful of whipped cream. All thick soups are much improved by croutons, easily prepared. Cut bread into small cubes, fry in hot butter or dip in melted butter and put into the oven in a shallow pan turning often so they will be evenly browned. They should be crisp and dry.—Mrs. Etta A. Locke, Sawtelle, Cal.

DRIED LIMA BEANS AND CELERY SOUP

Serves six. Two pounds dried lima beans; add clove garlic; cook until tender; add one onion. Rub through fine colander. One medium bunch celery, cut fine, boiled until tender; add to strained beans. Season with butter, pepper and salt. Serve with toasted strips of bread.—Helen E. Dodson, San Diego, Cal.

BISQUE OF CLAM

Take three tablespoonfuls of olive oil, put in a saucepan, add two tablespoonfuls of flour. Mix, add one quart of milk, and stir till boiling. Add one tablespoonful onion juice, one tablespoonful of chopped parsley, one tablespoonful of tomato catsup, twelve drops tabasco sauce, one teaspoonful of salt, and then one pint crab flakes. Reheat carefully, but do not boil; serve at once.—W. Maxwell, Los Angeles.

MOCK OYSTER SOUP

One bunch salsify (oyster plant), two medium-sized potatoes, three small onions, one small bunch celery, one-half teaspoon salt, piece of bacon two inches square, piece of butter the size of a walnut, one quart milk. Prepare vegetables, cut thin, and boil until very soft and tender. Boil bacon with vegetables; also add salt then. Put through a potato ricer, add milk and butter. Let simmer twenty minutes. This will serve six people.—Mrs. J. A. Metcalfe, Jr., Los Angeles.

OYSTER BISQUE

One quart of oysters, two cups of white stock, one and one-half cups stale bread crumbs, one slice of onion, two stalks of celery, sprig of parsley, bit of bay leaf, two tablespoonfuls butter, two tablespoonfuls flour, four cups scalded milk, salt and pepper. Clean and pick over oysters, reserving liquor, setting aside soft portions and chopping gills and tough muscles. Cook stock, bread crumbs, reserved liquor, chopped oyster, onion, celery, parsley and bay leaf thirty minutes. Rub this through a sieve and bring to boiling point, and blend with butter and flour cooked together. Add milk, soft portion of oysters and salt and pepper to taste.—Miss Vivian Nicholls, Prescott, Arizona.

SHRIMP CHOWDER

One-fourth cup salt pork, one onion, one cup celery, one quart boiling water, three medium-sized potatoes, two teaspoons salt, two cups shrimp, one pint milk, one tablespoon butter, one tablespoon flour. Fry out the salt pork, add the onion, celery, boiling water and potatoes and cook until the potatoes are done. Add salt, shrimp (which have been cleaned) and milk. Thicken with butter and flour.—Lillian L. Hildebrand, Hollywood, Cal.

CREAM OF PEA SOUP
(Delicious)

One can of peas or an equal amount of green peas, one tablespoonful of onion, one tablespoonful of flour, one tablespoon of butter, four cups of milk, salt, pepper, whipped cream. Put peas through a colander until like paste. Add heaping tablespoonful of finely chopped onion. Blend one tablespoonful of flour with a heaping tablespoonful of butter, and add to the mixture. Then add four or five cups of milk. Salt and pepper to taste. Serve in bouillon cups and just before placing on the table, add one teaspoonful of whipped cream to each cup.—Mrs. A. A. Hinkley, Los Angeles.

APPETIZING SOUP

One and one-half pounds lean round steak, one tablespoon butter, one medium-sized onion, one-fourth cup rice, one-half cup macaroni, salt and pepper, two-thirds cup flour, water. Place tablespoon butter in frying pan, or better still, use same kettle that soup is to be made in, thus saving all the rich, brown juice of steak. When pan is very hot place meat on and, after having sprinkled with salt and pepper, also having cut in onion, then fry till both sides are nicely browned, but not cooked through, then cover well with boiling water and let simmer, adding the rice and macaroni. Cover and let simmer for one hour, or until the strength has been simmered out of the meat, then take flour, adding shake of salt, blend to stiff paste with cold water, and drop in pot. Cover tight and let simmer for fifteen minutes. If noodles run together, take fork and gently separate them.—Mrs. F. D. Whitehead, Redlands, Cal.

RICE SOUP

One cup of rice, two onions, leaves and outer pieces of one stalk of celery, three cups of milk. Put all together in double cooker and cook until rice is soft. When cooked strain through coarse sieve, add salt, pepper, one tablespoonful butter and one cup of soup stock. Serve with soup balls.—E. G. Chord, Hollywood, Cal.

SPICED TOMATO SOUP

One and one-half pint of boiling water, one pint tomatoes, one small onion, one-fourth teaspoon of soda, one teaspoon of salt, one teaspoon of sugar, one dash each of cinnamon, cloves, celery salt and black pepper. Place the above ingredients in a sauce pan and boil hard for twenty minutes. Put through sieve or ricer to remove seeds and coarse pulp and replace on stove. Add one tablespoonful of butter. Serve hot.—Mrs. Frank B. Long, Santa Barbara, Cal.

POTATO CREAM SOUP

One medium-sized potato, one small onion, one stalk celery, one cup thin cream or rich milk, one tablespoon butter, one teaspoon flour, salt and pepper. Cook potato, onion and celery in two cups water until potato is soft. Run through colander along with the water. Add cream and butter, also seasonings. When it comes to a boil, thicken with the flour, moistened with a little of the milk. Sprinkle with grated Parmesian cheese at time of serving. Makes four servings.—Elizabeth D. Savage, Flagstaff, Arizona.

JACK RABBIT SOUP

Get a fat California jack rabbit. Cut up the meat, chop up one onion and a head of celery, and a bunch of sweet herbs. Put on with just enough water to cover them, keeping on the lid of the pot all the time. Stew slowly for one hour. Then add three quarts of boiling water with a few blades of mace, and a dozen whole peppers. Boil two hours longer, salt, and strain. Return the liquor to the pot, stir in a tablespoonful of butter, thicken with a tablespoonful of brown flour, wet into a paste with cold water. Add a spoonful of catsup, a teaspoonful of Worcestershire sauce. Serve.—W. Maxwell, Los Angeles.

SOUP BALLS

One small onion chopped and browned in two tablespoonfuls of butter. Two cups of bread soaked in water. Put in pan with butter and onion and cook about three minutes. Then add pinch of salt, one egg and pinch of ginger. Roll five crackers fine and whip in mixture with fork. Roll in small ball and boil in soup about ten minutes.—E. G. Chord, Hollywood, Cal.

TOMATO SOUP WITHOUT STOCK

Stew together for fifteen minutes, one can tomatoes, one pint water, one tablespoon chopped onion, one tablespoon chopped parsley, one tablespoon sugar, a few cloves, one teaspoon salt and pepper to taste. Rub through sieve, return to fire. Thicken with one tablespoon butter and flour rubbed together and stirred into soup.—Mrs. Melvin Welty, Los Angeles.

SOUP A LA MENESTRA

Two and one-half pints mutton broth, one carrot, one onion, one stalk celery, one cupful fine cut cabbage, one tablespoonful rice, two tablespoonfuls butter, dash of pepper. Cut fine the carrot, onion, celery and cabbage. Place in a sauce pan with butter over the fire. Add the vegetables and cook ten minutes, then add the rice, mutton broth, salt and pepper. Boil slowly, well covered, for one hour. Serve with grated cheese—Mrs. R. O. Dudley, Huntington Park, Cal.

NOURISHING VEGETABLE SOUP

For soup stock allow one pound meat and bone in equal portions to each quart of water. Cut meat in small pieces and chop bones. Add cold water, bring to boiling point slowly and cook four hours. Add salt, which causes scum to rise, and skim. Strain and leave uncovered until cold then remove fat. To two quarts stock add one tablespoonful chopped onion, one tablespoonful chopped parsley, one carrot, one stalk of celery, one tablespoon pearl barley, one tablespoon rice, cayenne pepper to taste. Cut into dice carrot and celery. Boil all ingredients in stock one hour. Serve with croutons.—Mrs. Melvin Welty, Los Angeles.

BREAD SOUP

One-half loaf stale bread or rolls, three pints water, two tablespoons bacon fat. Boil thirty minutes till thick. Beat one egg in a cup of milk and add slowly to soup. Salt and pepper to taste.—Mrs. E. B. Conant, Los Angeles.

MOCK BISQUE

Put three cups of water in a sauce pan, add one and one-half teaspoons salt, a sprinkle of celery salt. Then stir in three-fourths of a cup of rolled oats, two beets peeled and sliced, one chopped onion, one-half of a small red pepper, one sliced turnip, one potato. Let this mixture boil an hour, strain it and add one cup of milk and reheat. Serve with saltines, toasted.—Mrs. Bruns, Los Angeles.

EGG-RICE SOUP

One quart tomatoes, one teaspoon soda, six tablespoons butter, two tablespoons flour, two tablespoons cornstarch, four tablespoons water, one quart milk, one tablespoon salt, one-half teaspoon pepper, two teacups cold boiled rice, six hard-boiled eggs. Stew and strain tomatoes, add butter, salt and pepper. Heat milk and rice together. Mix flour and starch with the water, stir into boiling tomatoes. Add soda and combine immediately with the hot milk and rice. Add the chopped eggs. Serve sprinkled with minced parsley. —Mrs. J. H. McEldowney, Los Angeles.

CREAM OF BEET SOUP

Two bunches beets, one quart of water, three cloves, one bay leaf, one root celery, one sprig parsley, one onion, one tablespoonful butter, one tablespoonful vinegar, one tablespoonful flour, one cup cream, six mushrooms, salt and pepper to taste. Pare the beets, cut in quarters and put on to boil in one quart of water. Add cloves, bay leaf, celery root, parsley, onion, vinegar and mushrooms. When soft, press through sieve. Rub flour and butter together and stir into beet mixture until smooth. Then add the cream and seasoning and boil for several minutes. This is delicious served with a "snow-ball" of mashed potatoes in the center of each plate.—Mrs. B. Obesny, Los Angeles.

MOCK BISQUE

Put four cups of stock in a sauce pan, add one and one-half teaspoons salt, a sprinkle of pepper and another of celery salt. Then stir in three-fourths of a cup of rolled oats, one and one-half cups of tomatoes, one chopped onion, one turnip, one carrot, two cabbage leaves and piece of an orange peel. Let this mixture boil an hour, strain it and serve with chopped parsley sprinkled on top.—Mrs. Bruns, Los Angeles.

RICE SOUP A LA CREME

Boil in two quarts of water a sliced onion and a bunch of celery tops one hour. Remove the onion and celery, add half a cupful of rice that has been well washed. Cook three-quarters of an hour. Just before serving beat up in the tureen itself the yolks of two eggs with one tumblerful of rich cream. Pour the boiling soup over the mixture from a height, beating to mix thoroughly. Serve with toast squares.—Mrs. T. J. Dekker, Los Angeles.

TURTLE SOUP MADE WITH VEAL KNUCKLES

Have one good sized veal knuckle with plenty of the meat left on it and break bone up in two or three pieces, cover with cold water and let come to boil; skim. Let boil three hours. Add one-quarter teaspoon of pepper, one teaspoon salt. Remove all the bones and cut meat up in small square pieces, add two quarts of boiling water or enough to serve six people. Add one pint of diced potatoes, one medium onion cut up fine, one small clove garlic cut very fine, one cup shives cut very fine and three sprigs parsley broken all apart. Boil one hour longer and twenty minutes before serving add butter crumbs made the following way: Take one tablespoon of butter, one teaspoon milk and enough flour to make a very stiff paste. Macerate with bowl of spoon thoroughly and then roll between hands into fine crumbs. This adds a delicious creamy taste. If soup is too thick add sufficient hot milk to make desired consistency, or juice from one can tomatoes. This cannot be detected from the genuine turtle soup and with plenty of rye bread makes a very wholesome meal.—Mrs. Chas. J. Garcia, Tempe, Ariz.

KING SPECIAL SOUP

One and one-half pounds soup meat, three quarts water, one cup washed pearl barley, one-half teaspoon salt, pepper to taste, one medium-sized onion, one large carrot, grated. Time, two hours. Boil first four ingredients and skim well. Add the onion chopped fine. Stir and skim frequently. About half an hour before serving, add the grated carrot and lastly pepper. This is very delicious and nourishing. — Isabella King, Los Angeles.

CHICKEN CREAM SOUP

An old chicken for soup is much the best. Cut it up into quarters, put it into a soup kettle with half pound of corned ham, and an onion; add four quarts of cold water. Bring slowly to a gentle boil, and keep this up until the liquid has diminished one-third, and the meat drops from the bones; then add half cup of rice. Season with salt, pepper and a bunch of chopped parsley. Cook slowly until the rice is tender, then the meat should be taken out. Now stir in two cups of rich milk thickened with a little flour. The chicken could be fried in a spoonful of butter and a gravy made, reserving some of the white part of the meat, chopping it and adding it to the soup.—Miss Evelyn Wyatt, Hollywood, Cal.

PRIDE OF INDIA

One pound soup bones, five pints water, one apple, one onion, juice of one-half lemon, one tablespoon flour, one tablespoon curry powder, one-half tablespoon butter or fat, one teaspoon sugar, two teaspoons chutney or Indian relish, one-fourth pound rice. Put soup bones, rice, salt and pepper and water on to boil. Peel and cut apple and onion and fry on pan in butter for about ten minutes. Add curry powder, chutney, sugar and lemon juice and fry ten minutes longer. Then sprinkle in dry flour and thin with a little water. Boil few minutes, rub through sieve and add to soup. Simmer all together till meat leaves bones. If soup boils too hard it boils away and spoils flavor. Once boiling point is reached simmer very gently. Remove meat, strain and serve with toast.—C. Smythe, Hollywood, Cal.

DELICIOUS BARLEY SOUP

Two pounds of boiling beef, one-half cup of barley, one teaspoon of butter, one small onion sliced, two tablespoons salt. Put meat on to cook in a gallon of cold water. Skim impurities as they rise. When meat has boiled fifteen minutes lift out and strain the broth. Put butter and onion in kettle, stir until well browned, then add the meat and broth. When broth boils add the barley and salt and cook from six to eight hours. —Mrs. Amy Sexaner, Los Angeles.

GUMBO—CREOLE STYLE

One tablespoon bacon grease. Put two tablespoons flour into grease and let brown. Into this put one chopped onion, one chopped green pepper, one sprig of parsley chopped, one bay leaf and a dash of thyme, and salt to taste. Let this mixture brown well, then add one can of tomatoes, a cup of shrimps and a cup of crab meat (either canned or fresh). Add this to two quarts of boiling water and let simmer until cooked down quite thick. If liked, add two tablespoons of rice when added to water. This should be watched closely or cooked in double boiler. This was sent to me a few days ago from an old negro cook of New Orleans. I tried it out and it is very fine.—Mrs. Donna Hubbard, Glendale, Cal.

CLAM CHOWDER

Cube two potatoes, three carrots and cook in one quart of water until tender, but not mushy. Fry two large onions and three slices of bacon cubed, until very brown, add one tablespoon of flour and brown with onions. Pour this into potatoes, then add juice of one medium-sized can of whole clams (clams put up whole with the bouillon is the best). Thicken the water with a thickening made of flour and water, until quite thick. Then add clams. Then after taking from fire add one small can of canned milk. Don't let chowder boil after the milk is added or it will curdle. Fresh milk may be used, but the canned milk makes it much richer. This should make one quart; if not enough add more water and milk, but add the water before any milk has been put in. This chowder served with salad and dessert is a complete meal.—Mrs. Donna Hubbard, Glendale, Cal.

RICE SOUP

Two pints water or stock, two small onions, two tablespoons butter, one cupful rice, one cupful tomatoes, season to taste. Wash and drain rice. Melt butter, add rice and stir till brown. Add water or stock and onions and tomatoes. Cook slowly for one hour.—Mrs. Wm. Craig, Pasadena, Cal.

ECONOMICAL SOUP

Take a cold roast beef bone, pieces of beefsteak, the rack of a cold turkey or chicken. Put them into a pot with three or four quarts of water, two carrots, three turnips, one onion, a few cloves, pepper and salt. Boil the whole gently four hours; then strain it through a colander, mashing the vegetables so that they will all pass through. Skim off the fat, and return the soup to the pot. Mix one tablespoonful of flour with two of water, stir it into the soup and boil the whole ten minutes. Serve this soup with sippets of toast. Sippets are bits of toast cut into a triangular form.—Miss Evelyn Wyatt, Hollywood, Cal.

RICED LAMB SOUP WITH DROP DUMPLINGS

Select front legs of lamb or breast piece will answer. Cover with water, add little salt and boil slowly for about an hour and a half. After starting to boil, skim; add one-third cup rice, washed; about half an onion cut fine, little celery if desired. Cook slowly, with cover, over fire. Skim off grease if any arises, after which add small lump butter. Season with salt and pepper to taste. Beat one egg, add tablespoon water, pinch of salt, flour enough to make stiff enough to roll in soft ball, one-fourth teaspoon baking powder. Drop into soup from end of spoon or shape into little balls in palms of hands; drop in soup. Boil ten minutes. A good appetizer to serve with this. Roll cottage cheese or cream cheese in palm of hand into little balls. Press a whole walnut meat on either side. Add little finely chopped pimento to part of cheese, shape like small carrot, putting little sprig of parsley in top of each. Arrange on lettuce leaves, pour French dressing over all. Other vegetables may also be added or substituted.—Mrs. M. Jean, Corona, Cal.

GRAPE JUICE SOUP

Soak three-fourths cup tapioca in two cups of cold water for an hour. Place in double boiler and add pinch of salt, three-fourths cup of white sugar, or sweeten to taste. One teaspoon vinegar, two cups of grape juice, one-half cup of Southern California raisins and a dozen prunes (previously soaked); stir occasionally and cook until smooth and clear. —Mrs. J. Amelia Olson, Santa Monica, Cal.

OATMEAL SOUP

Two pounds of meat and bone, two quarts of cold water, two teaspoons salt, one-fourth teaspoon pepper, one-half teaspoon paprika, one-fourth teaspoon ginger, one cup tomatoes, one onion, one large carrot, one potato, one turnip, celery root, parsley, one cup of uncooked oatmeal. Use all, or any, and as many varieties of vegetables as you desire. Put the meat in a kettle of cold water with salt and let stand twenty minutes. Remove and drain, then cook in two quarts of cold water one hour, constantly removing scum. Add vegetables, cut fine, and one cup of oatmeal (uncooked), and simmer three hours, stirring occasionally. Strain and serve with crisp wafers or croutons.—Mrs. Herman Bejach, Los Angeles.

KIDNEY SOUP

Four sheep kidneys, one-fourth pound of beef kidney, one-fourth pound of lean beef, two quarts brown stock, two tablespoonfuls of rice, one teaspoonful of chopped parsley, one medium-sized onion, four ounces butter, pepper and salt to taste. Add some small fried dice of bread. Cut up beef and beef kidney into small pieces, season with pepper and salt. Add onion, cut up small, and the chopped parsley and fry gently in pan with three ounces of melted butter for about ten minutes. Pour off grease, add the stock and rice and boil until tender, and strain. Rub the meat and rice through a sieve and stir into stock again. Cut the sheep's kidneys into very small dice, fry gently with remaining ounce of butter. When cooked, add to stock. Make the soup very hot again, but do not boil. Serve with fried croutons of bread. Enough for six people.—H. L. Brown, Los Angeles.

CREAM OF CELERY SOUP

A light, delicious and appetizing soup. One quart rich milk. Three cups chopped celery and the tender bleached leaves, cooked in water to cover until very tender, then rubbed through a sieve. One tablespoonful flour and one ounce butter rubbed together. Scald milk, do not boil, add celery pulp and juice, butter and flour. Let come to boiling point. Take from fire, add pepper, salt and few drops onion juice, pour over one cup of whipped cream. Serve in cups with small strips of hard toast. —Mrs. L. B. Houck, Los Angeles.

CREAM OF CELERY SOUP

Two cups white stock, two cups celery cut in pieces, two cups hot water, one small onion, three tablespoonfuls butter, three tablespoonfuls flour, one pint milk, one-half pint cream, one teaspoonful salt, one-half teaspoonful white pepper. Parboil celery in water for fifteen minutes; drain, and add the celery to the stock. Cook until the celery is very soft. Rub it through a sieve. Scald the onion in the milk and add the milk to the stock. Cream the flour and butter together and add them to the stock. Lastly add the cream and season with the salt and pepper. This is sufficient to serve six portions.—Mrs. E. B. Cordell, Los Angeles.

TOMATO CREAM SOUP

One pint can tomatoes or six fresh ones, one-fourth teaspoon of soda, one and one-half pints sweet milk, two level tablespoons of butter, one level tablespoon of corn starch, salt and pepper to taste. Put tomatoes in sauce pan and stew until soft. Drain through colander and add one-fourth teaspoon of soda. Put back on stove. Put on one and one-half pints of milk and let come to boil. Put one tablespoon of butter in small sauce pan and let melt. Add tablespoon of corn starch to butter. Stir until thick and then add one cup of boiling milk, stirring constantly. Cook for two minutes and add remainder of milk. Add one tablespoon of butter, pepper and salt to taste and let all cook for ten minutes. When ready to serve stir the tomatoes into the boiling milk and serve immediately.—Mrs. Etta A. Locke, Sawtelle, Cal.

CARROT SOUP

Two cups sliced carrots, one-half cup sliced onion, three tablespoons butter, three tablespoons flour, one quart chicken stock, two cups milk, one and one-half teaspoons salt, few grains cayenne. Cook vegetables in butter five minutes. Add flour and cook two minutes. Add to stock and cook until carrots are soft. Rub through a sieve. Add milk and seasonings.—Mrs. Fay Newsome, Los Angeles.

TURNIP SOUP

Two knuckles veal, one medium-sized onion, one-fourth teaspoon of mace, sweet herbs, parsley, six quarts water. Close down and stew gently five or six hours, then strain and put away to cool. Before warming, remove the fat and sediment, then slice six good white turnips thin and stew them in the soup till tender and put through a sieve and return to the soup, and add four tablespoonfuls flour rubbed with two tablespoonfuls butter and one large cupful rich cream. Season with salt and white pepper.—Minerva Cooper, Los Angeles.

CREAM OF CARROT SOUP

One and one-half tablespoons butter, one tablespoon flour, three cups milk, one and three-fourths teaspoons salt, pepper, one and one-half rounding tablespoons ground onion, one-half cup cooked carrots put through potato ricer. Melt butter, add flour and half the milk to make cream sauce. Add onion, put through food chopper, and simmer fifteen minutes. Then add remaining milk, salt, pepper and carrots.—Helen Jackman, Los Angeles.

ONION SOUP

Slice six medium-sized onions. Fry in a little butter until transparent but not brown. Add one teaspoon of flour. Add one pint of stock or broth and stir well. Serve with squares of toasted bread in each plate and pass grated Parmesan cheese to be sprinkled over the soup. Another way it may be served is to put the soup with the toast and cheese over it into individual ramekins or heat proof glass. Place in oven a few minutes.—Miriam B. Gardner, Santa Monica, Cal.

VEAL SOUP

Put a knuckle of veal into three-quarts of cold water, with a small quantity of salt, and one small tablespoonful of uncooked rice. Boil slowly, hardly above simmering, four hours, when the liquor should be reduced to half the usual quantity; remove from the fire. Into the tureen put the yolk of one egg, and stir well into a teacupful of cream, or, in hot weather, new milk; add a piece of butter the size of a hickory nut; on this strain the soup, boiling hot, stirring all the time. Just at the last beat it well for a minute.—Miss Evelyn Wyatt, Hollywood, Cal.

CREAM OF ASPARAGUS SOUP

One bunch of asparagus or a can, two big potatoes, one cup of cream, one yolk of egg, one tablespoonful butter, salt to taste. Cook the asparagus and potatoes in boiling water (cut the tips of asparagus and cook separately). Remove from the liquor and mash potatoes and stalks through a sieve. Add enough of the cooking water to make a creamy consistency. Add butter and reheat. Just before serving beat the yolk with the cream and mix it with the soup. Pour over the asparagus tips and serve. If using canned asparagus cook the potatoes in the water of the can.—Miss Lucil Morris, Porterville, Cal.

CALIFORNIA ASPARAGUS SOUP

Wash a bunch of asparagus. Cover with boiling water and cook until the asparagus is done. Take from the water and remove the tips (these may be creamed, dressed with salt, pepper and butter, arranged on toast or used as a garnish). For the soup, press the heavy portion of the stalks through a colander, add to the water in which they have been cooked. Blend one tablespoonful of butter and two tablespoonfuls of flour, add gradually one quart of milk. Then add the asparagus liquid. Bring quickly to the boiling point, remove from the fire, season with pepper and salt and serve with buttered toast or crisp crackers. This soup is easily prepared and offers a quick and economical way for the full utilization of one of our most delicious and healthful vegetables.—Mrs. Anna Hamor, Pasadena, Cal.

CREAM OF ONION SOUP

Three medium onions, one quart milk, one tablespoonful of butter, one-half cup grated cream cheese, salt to taste, dash of paprika. Place onions in boiling salted water, cook until tender, remove from fire and press juice from onions and add same to the liquid. Place over a fire, let come to a boil, add one quart of scalded milk, add cheese, butter and pepper. Stir constantly until cheese has thoroughly melted. Serve with croutons.—Mary B. Lees, Los Angeles.

WHEAT SOUP

One-half cup wheat, one-half cup barley. Put this into three quarts of water and boil two hours. Then chop the following vegetables and put into this: One large bunch celery, one green pepper, one turnip, one carrot, one large onion, three tablespoons of olive oil. Let this mixture cook one hour more. This is soup stock which if put into glass jars will keep ten days in a cool place. To make soup in a few minutes from this stock, take one cup of stock and add one cup of tomatoes, strained; one-half teaspoon of soda, and one small bottle cream. Or take one and one-half cup stock, add one cup tomatoes and one cup water. Salt and pepper to taste.—Mrs. Ada Boyce, Los Angeles.

SPINACH MILK SOUP

The advantage of this most palatable of the green soups is its economy, for all the tougher and more wilted leaves of the spinach can be utilized. Wash one quart of spinach cut up into small pieces, throw it into a dry kettle and add one-half cup of water, shaking it well over the fire for five minutes. Cover the kettle and cook another five minutes, drain, saving the water, pressing the spinach as much as possible through a sieve. Return water to kettle, add one tablespoonful of finely chopped onion, one quart of milk, two tablespoonfuls of butter that has been blended with two tablespoonfuls of flour, a half teaspoonful of salt (celery salt preferred), and a dash of pepper. Stir constantly until the soup reaches the boiling point, turning it at once into the soup tureen.—R. D. Hall, Sierra Madre, Cal.

COLD CELERY POTTAGE

One large stalk celery, diced; four eggs, slightly beaten; one teaspoon salt; one onion, diced. Add above to any clear soup or strained vegetable soup, place in ice box and serve very cold.—Mrs. E. B. Conant, Los Angeles.

ASPARAGUS SOUP

Two bunches of asparagus, three tablespoons flour, three tablespoons butter, one-half cup cream, one quart stock or water, one bay leaf, four sprigs parsley, two egg yolks, one onion, seasoning to taste. Cut off asparagus tips; cook until tender. Cut up stalks and onion; fry gently in butter for fifteen minutes, add flour, then stock. Simmer slowly for one and one-half hours. Rub through sieve, add cream, yolks of eggs and seasonings, also parsley. Reheat and add asparagus tips. Do not boil.—Mrs. L. H. Eskew, Los Angeles.

CALIFORNIA FRUIT SOUP

One cup rich prune juice from stewed prunes, one cup orange juice, one and one-half tablespoonful lemon juice, one tablespoonful sago, one-half cup seedless raisins, two tablespoonfuls sugar. Cook the sago in a double boiler with the cup of prune juice and the raisins, which have previously been soaked in water for short time. Add the orange and lemon juice and sugar; cool, and serve in sherbet cups with chipped ice. Whipped cream and a cube of preserved quince may be placed on top if desired.—Marjory Madden, Laguna Beach, Cal.

SOUP—A POOR MAN'S SPECIAL

Two pounds lamb shank and bones and bones below shank, three quarts water (add more as needed), two cups, each, coarse chopped onion and cabbage, one cup, each, coarse chopped parsnip, celery and carrot, two-inch piece of chili pepper and seeds, one-half garlic bib cut fine. Simmer meat and bones two hours. Add vegetables and simmer one hour. Salt to taste one-half hour before finish. Will serve six people. Remove meat and bones; serve soup with vegetables or put through colander, or the vegetables can be cut serving size and removed.—Mrs. H. A. Colby, Los Angeles.

ONION SOUP

Two large onions chopped fine, two tablespoons butter, one teaspoon browned flour, one and one-half cups stock. Fry onions slowly in butter until brown. Add flour and stock slowly. Boil ten minutes. Add three tablespoons grated Swiss or Parmesan cheese. Add salt and pepper. Pour over hot buttered toast and serve immediately.—Mrs. N. J. Tempest, Los Angeles.

ONION SOUP AU GRATIN

Cut in thin slices two large onions, fry them in butter, then add one quart of broth, adding bunch of parsley garnished with chervil, bay leaf, clove and garlic. Season with a little salt, pepper and meat extract. Boil twenty minutes, then remove the parsley, bay leaf and cloves. Thicken with raw yolks of two eggs diluted in cream. Lastly, sprinkle a little Parmesan cheese over the top. Serve with croutons.—Miss Minnie Fredeen, Hollywood, Cal.

JULIENNE SOUP

One and one-half quarts soup stock. One, each, carrot, turnip and onion. One-half cup, each, string beans and celery. Two tablespoons green peas. One tablespoon salt. Tie in cheese cloth bag six pepper corns, four cloves, one bay leaf, two sprigs parsley. Cut carrot, turnip and string beans into very thin strips one inch long; dice onion and celery. Add peas. Cook all in boiling salted water until tender. Remove spices and add stock. Bring to a boil and serve.—Mrs. Fay Newsome, Los Angeles.

DELICATE CELERY SOUP

One large slice onion, three stalks celery, three cups milk, three tablespoons butter, three tablespoons flour, one cup cream, one teaspoon salt, one-half teaspoon pepper. Break stalks of celery and pound in a wooden bowl. Put in double boiler with onion and milk. Cook twenty minutes. Melt butter, add flour and seasonings. Rub till a smooth paste, add cream. Stir until it thickens and boils. Strain into celery and milk. serve with spoonful of whipped cream on top of each portion.—Mrs. Vinnie King Fesler, Hollywood, Cal.

CREAM OF LEEKS SOUP

Three big leeks, three big potatoes, one little bunch of celery, one little onion, one-half cup of cream, one tablespoon butter, salt and pepper to taste. Cut vegetables in small pieces. Put the vegetables in a big covered pan with water and salt. Boil one hour. Pass through a sieve. Add enough of the cooking water to make the soup smooth and of a cream consistency. Add a little pepper and butter. Repeat for fifteen minutes, stirring once in a while. Just before serving, add the cream. Serve with crackers or little cubes of bread fried in butter. — Miss Lucile Morris, Porterville, Cal.

CURRY SOUP

One quart of milk in a double boiler. Put in one onion cut in two with two cloves stuck in. While this is cooking, melt one rounding tablespoonful of butter with one rounding tablespoonful of flour and one teaspoonful of curry powder. Thin this with a little milk. Remove the onion from the boiling milk and add the above mixture, stirring well until creamy. Add salt and pepper to taste. Then add one scant cup of boiled rice, one hard-boiled egg cut fine, and one heaping tablespoonful of pimiento cut fine. Green pepper may be used. An excellent soup, quickly made and without stock.—Mrs. C. T. Strickland, Hollywood, Cal.

CREAM OF SPINACH SOUP WITH CHEESE BALLS

Mix thoroughly one-half cup bread crumbs, one-half cup soft cheese, one egg, one-half teaspoonful salt, dash of cayenne. Form into balls, roll in egg, drop quickly into boiling water (boiling water, not stock). Take them up carefully. Put in hot tureen and pour over cream of spinach soup as follows: Put two quarts of thoroughly washed spinach on to boil for twenty minutes (no water, as that which drains from leaves and its own juice is sufficient). Rub through strainer. Add one quart of milk which has been heated to boiling point. Thicken with one tablespoonful of flour which has been rubbed into one tablespoon of butter. Season with one-third teaspoon salt and dash of cayenne.—Hazel G. Glavey, Los Angeles.

MILK SOUP

(French Potage de Lait)

One quart of milk, three level tablespoons of sago, two level tablespoons of butter. Very little salt, to taste. Heat milk to boiling point. Sprinkle sago into milk, cook until sago turns clear. Add butter and salt and serve. Above is sufficient for four portions.—Mrs. A. W. Silvers, Needles, Cal.

ICED FRUIT SOUP

The following soup is delicious served on a hot summer's day. Simmer one grated pineapple in one quart of water till tender. Then add six peaches and one banana. Cook thoroughly. Remove pineapple, banana and peaches, press through a sieve. Return to the liquid. Add one quart boiling water, two tablespoons arrow root blended in little cold water. Simmer five minutes. Add juice of one lemon and sugar to sweeten. Ice and serve in glass cups.—Mrs. W. R. L. Dearborn, Inglewood, Cal.

RUSSIAN SOUP

First part: Two bunches of small beets, six medium-sized onions, one quart of cold water, one level teaspoon of salt, one teaspoon of butter, one-half teaspoon of lemon juice. Second part: Three large white potatoes, one quart of boiling water, one-half cup of hot milk, one-half teaspoon of salt, one teaspoon of butter. Directions for preparing first part: Wash, peel, slice thin, beets and onions. Put into deep pot, add one quart of cold water, bring to boiling point quickly. Continue boiling hard for twenty minutes, strain, gently press liquid from vegetables (in order to have a clear soup), return pot of liquid to fire, add one teaspoon of butter, one level teaspoon of salt, one-fourth teaspoon pepper, one-half of lemon juice. Preparing second part: Wash, peel, cut up potatoes, add them to one quart of boiling water. When done, drain, and mash to a cream. Add hot milk, one teaspoon of butter, one level teaspoon of salt. Serve soup hot. Put large tablespoonful of creamed potatoes in center of plate of soup with little spray of parsley on top. This is a highly nutritious and very delicious soup.—Miss H. L. Dexter, Los Angeles.

PENNY DINNER SOUP

One-half pound fine oatmeal, one pound lentils, one pound of mixed vegetables (turnips, carrots, onions, parsnip, leek and celery), one pound mashed potatoes, pepper, salt and dried mint, one gallon water, three ounces butter. Soak lentils in water over night in stewpan. Add vegetables chopped as finely as possible and bring to boil. Stir in oatmeal carefully and boil for two hours, taking care to stir well so that the oatmeal does not get into lumps. At the last add the mashed potatoes, mint and butter and stir well. Serve very hot. Enough for twenty dinners.—H. L. Brown, Los Angeles.

NOODLE SOUP

One knuckle of veal, one soup bone from lower shank, one large onion, one-half stalk celery, one turnip, one can tomatoes, salt to taste. Put the soup meat in a good sized pot, half full of cold water, with the above ingredients added, and boil slowly for two or three hours. Strain, and soup is ready for the noodles which are made with the yolks of two eggs mixed with flour until dough is sufficiently stiff to roll out very thin. Allow to dry and fold, then cut with a sharp knife as small as possible. Put the noodles in the boiling broth and boil slowly from ten to fifteen minutes when soup is ready to serve.—Mrs. Julia Zuckerman, Los Angeles.

WHITE SOUP

Put a broken shin bone of veal in two quarts of water with one medium onion sliced. Also add a few blades of mace and the thin rind of a lemon. Let boil till meat is ready to drop from the bone, adding a little water as it cooks away. Cut up a large bunch of celery, boil it in a half pint of water for about twenty minutes, then rub it through a sieve. Have ready one pint of milk, nearly boiling, rub together a large spoonful of butter, and one of flour, and add one beaten egg yolk. Pour on this the hot milk. Add the celery and the water it was cooked in to the stock and then pour in the milk solution and stir constantly till it thickens. It may be served in bouillon cups with a spoonful of whipped cream on top.—Mrs. Harley A. Orcutt, Torrance, Cal.

WHITE SOUP

One quart milk, one small can of mushrooms, one rounding tablespoon butter, two level tablespoons flour, one tablespoonful of finely chopped green pepper, salt to taste. Rub butter and flour together. Cook the chopped peppers in water until soft. Chop mushrooms fine. Add milk slowly to the flour and butter then put all ingredients together and bring to boiling point. Serve with crackers.—Miss Lillian T. Larrabee, Los Angeles.

LOS ANGELES PEPPER POT

Six thin slices of bacon; one-fourth cup each of chopped onion, celery and green pepper; three tablespoons of flour, four cups brown soup stock, one-fourth cup potato cubes, one-half teaspoon pepper, one and one-half teaspoons salt, one-half cup cream. Dice bacon and fry till brown and crisp. Add all vegetables except potatoes and cook five minutes. Add flour and when well mixed add stock, seasoning and potatoes. Cover and cook slowly one hour. Add cream. —Mrs. H. A. McDonald, Los Angeles.

BARLEY SOUP

One teacup of pearl barley, one teacup seeded raisins, three pints boiling water, one teaspoon of salt, one tablespoon of butter, the grated rind and juice of one orange. Soak the barley over night, in the morning drain, and cover it with three pints of boiling water. Add the salt and the raisins. Set on back of range to simmer three hours or till the barley is nice and soft, adding water as is needed. When the barley has cooked sufficient, add the butter and the orange juice and the grated rind and cook for about ten minutes and serve.—Mrs. Harley A. Orcutt, Torrance, Cal.

CREAM OF LETTUCE SOUP

Chop a large head of lettuce rather fine. Saute it in two tablespoons of butter. Then add three cups of water and one-half a teaspoon of sugar and let it simmer about half an hour. Cream together three small tablespoons of butter and three of flour, then add one pint of rich milk. Add to the lettuce and pour through a colander. Add little salt and white pepper.—Mrs. A. H. Schureman, Los Angeles.

PHILADELPHIA PEPPER POT

Three pounds cleaned tripe. Cover well with water, boil until very tender, then lift tripe from vessel and cut into small cubes. Return to vessel. Have four medium sized white potatoes cut into cubes and one medium onion same, and add to tripe. Season to taste with salt, pepper, sweet basel and summer savory. Into two-thirds cup white flour, put lard size of pullet egg, salt and one-fourth teaspoon baking powder, mix and form into ball. Flour left hand and with right break off small pieces and roll into small balls. Drop into vessel about ten minutes before serving.—Mrs. P. W. Gray, Los Angeles.

CREAM OF LETTUCE SOUP

One quart milk, one pint cold water, lettuce leaves, two or three small carrots, salt and pepper, handful of parsley, three white onions (cooked ones may be used), flour for thickening (about two and one-half tablespoonfuls). Prepare soup from the best outside lettuce leaves. Wash well lettuce and parsley, add onions and carrots, pour over them the water and cook until the vegetables are soft enough to put through a strainer. (The pulp should be scraped from strainer and used.) Thicken this liquid with blended flour and water, let boil, then gradually add scalded milk.—Mrs. E. M. Moores, Los Angeles.

BUTTERMILK SOUP

Two quarts fresh buttermilk, three-fourths cup rice flour, farina or flour and cornstarch. One-half cup currants or raisins, little piece of cinnamon bark, peel of one lemon, two or three egg yolks, one-half cup sugar. Moisten the kind of flour you use with a little of the milk. Pour rest of buttermilk over, add cinnamon bark, lemon peel and the washed currants and bring to boil, stirring constantly so as not to curdle. In a dish beat egg yolks with sugar until thick and lemon-colored. Pour hot soup over slowly, stirring constantly. Add more sugar if necessary. Serve hot. Can leave out currants and serve with a generous spoonful of good jam, or cherry or other preserve and finely chopped, blanched almonds. Soup is also good without egg yolks.—Mrs. H. Reich, Los Angeles.

OKRA OR GUMBO SOUP
(Southern Style)

Take a four or five pound soup bone, put in kettle with four quarts of cold water. Let boil until meat is tender and the broth is rich. Add salt and pepper to taste. Add one quart of tomatoes, either fresh or canned, one pint of okra cut in small pieces. Let cook over a slow fire two hours, stirring occasionally. Is economical, as it is richer in flavor the second day of serving.—Miss Annie R. Carpenter, Los Angeles.

MULLIGATAWNY ANGLO-INDIAN

Put six small white onions through the food chopper, after peeling, and fry in pan in a very little butter until delicately browned. Add to soup kettle containing two quarts of stock. Add one clove of garlic, and one four-pound chicken, cut into pieces and quickly browned on the outside in a broiler over a clear, hot fire. Let the whole simmer until the chicken is cooked, then add a quarter of a pound of lean, cooked ham, cut into small dice, and two tablespoonfuls of curry powder rubbed smooth in a little water. One ounce of sweet almonds, blanched and ground fine, and one tablespoonful of chopped sweet pickle is the last addition. More seasoning is put in if needed, and whole is poured in tureen and served with boiled rice.—Mrs. Sarah Bruns, Los Angeles.

CHICKEN SOUP A LA PRINCESSE

Take two cleaned and washed young chickens, salt little, and put them in a stewpan with a piece of butter, liver, gizzards, scraped and sliced parsley, celery and carrot. Cover and stew. When soft enough, take the chickens out of the stewpan, scrape the meat and beat well together with liver, celery and parsley—taken out of the stewpan—in a mortar until a fine paste, and then put in a clean soup pot. Add four hard-boiled yolks beaten together in a mortar with two ounces of sweet, blanched almonds. Cook one tablespoonful of butter and one tablespoonful of flour together till a light brown, thin it with soup or water and pour in the chicken soup pot. Let boil one hour. Serve with small squares of toasted bread.—Mrs. Leontina Kobrle, Los Angeles.

A SOUP—SIMPLE AND GOOD

Boil some milk; pour into this an equal portion of water in which peeled potatoes have been boiled; stir into this the yolk of an egg and serve.—Mrs. C. Winslow, Los Angeles.

LETTUCE SOUP

One small head of lettuce cut fine, one cup chopped celery, a little parsley. Cover with one-half pint water. Boil slowly until tender, then add one quart of fresh milk, two tablespoons of butter. Thicken with a little flour or rolled crackers. Use salt and pepper to taste. Serve quite hot.—Mrs. W. H. Pawson, Jr., Hemet, Cal.

CREAM OF CHEESE SOUP

One quart of milk heated slowly (but not scalded) in double boiler, with a blade of mace, one teaspoon of minced onion, one tablespoon minced carrot. Blend together in a saucepan one-fourth cup of butter, two tablespoons of flour. To this add the hot milk, a little at a time, stirring constantly and boiling between each addition. Strain back into double boiler, add one scant cup of grated cheese and stir until melted. Season with salt and pepper and pour over the beaten yolks of two eggs. Stir over fire long enough to get thickening of egg. Beat hard with egg beater and serve at once.—Mrs. Charles A. Johnson, Los Angeles.

BUNGALOW SOUP

One cup potato water, two tablespoonfuls grated cheese, salt and pepper to taste. Serve piping hot with toasted bran bread. This quantity serves one. Use cheese that is dry and hard. Have it at hand ready grated. Use water in which pared potatoes have been boiled for other use, allowing two potatoes and water to cover, for each person to be served. Remove potatoes. Season the hot potato water and pour it into bowls. Add to each bowl the grated cheese and serve. The potato water must be hot enough to blend the cheese. Never boil the cheese. This soup is simple, economical and nutritious, having the proper balance of starch and protein, mineral salts and vitamines.—Alba Phelps, Huntington Park, Cal.

CREOLE SOUP

One-half can okra, one-half can tomatoes (pulp and juice only), one onion, one-half green pepper, one and one-half quarts stock, one-half teaspoon salt, one-fourth teaspoon pepper. Chop onion and pepper fine, add okra, tomatoes and stock. Bring to a boil, then simmer gently one hour. Simple, yet very good.—Mrs. Emma L. Beattie, Los Angeles

LOUISIANA GUMBO

Fry one-half of chicken, old hen preferred. Cover one pound of ham or part of a ham bone with three quarts of water. Put in the fried chicken and one quart of tomatoes. Boil one hour. Slice into rounds two and one-half pounds of okra and one large onion. Fry to a light brown in the fat that the chicken was fried in. Fry corn from six ears using a little more fat if not enough left from the okra and onion. Put all into the soup pot with ham and chicken and continue to boil for two hours, adding more water if necessary. Season highly with black and red pepper. Serve with rice cooked very dry. Southern style.—Mrs. Gayden Cage, Riverside, Cal.

CREAM OF TOMATO SOUP

One and one-half pints strained tomato juice and pulp, one and one-half pints unskimmed milk, four tablespoonfuls of butter, one medium size onion, one tablespoonful of flour, salt and pepper to suit taste, dash of cayenne pepper. Mix tomato and milk together very quickly while cold and place on the fire at once, stirring constantly until very hot. Pour in the flour, which has been mixed to a smooth cream with a little milk, and stir well. Do not cook tomatoes and milk separately, as mixing the two while hot causes them to curdle. Soda destroys the delicious tomato flavor. Dice the onion very fine and place in a saucepan with a tablespoonful of butter over a slow fire. Cook until done but do not brown. Pour the cooked onion with the remaining three tablespoonfuls of butter into the soup, add salt and pepper and a dash of cayenne. Let stand where it will be very hot for fifteen or twenty minutes, bring to a boil, strain out the onions and serve.—Mrs. C. W. Hudson, Alhambra, Cal.

DUCHESS SOUP

Two cups tomatoes, two cups baked beans, one tablespoon tomato catsup, one small onion, pepper and salt. Strain and thicken with one tablespoon melted butter and one tablespoon flour.—Mrs. Dilla Failor, Los Angeles.

OX TAIL SOUP

Wash two large ox tails and cut into pieces. Cut one onion fine and fry in one tablespoon of drippings. When brown, add ox tails and let them brown also; put into soup kettle with four quarts of cold water. Add one tablespoon salt, one tablespoon mixed herbs, four cloves, four pepper corns. Simmer for three or four hours, skim off fat, strain. Carrots, turnips and other vegetables cut into fancy dice may be added, and pieces of the ox tail may be replaced and served in the soup.—Elizabeth Whitford, Los Angeles.

CREAM OF LETTUCE SOUP

Three cups white stock, two tablespoons rice, two tablespoons butter, one-half cup cream, slice of onion cut fine, yolk of one egg, two heads of lettuce, cut fine. Salt and pepper to taste. Cook onion a few minutes in butter, but do not let it brown. Add lettuce and toss a few moments in the butter to get flavor. Add the rice and stock. Cook until the rice is soft, strain through sieve, then add cream and yolk of egg, salt and pepper, and serve. All measurements level.—Mrs. Wm. V. Holl, Los Angeles.

SCOTCH BROTH

Two pounds boiling beef, one cup washed pearl barley, one-half teaspoonful salt (or more to taste), one gallon water, two cups diced carrots, one and one-half cups diced turnips, one cup dried peas which have been soaked twenty-four hours, one cup finely chopped cabbage (if liked), one large finely chopped leek, one tablespoon finely chopped parsley. Boil first four ingredients and skim well; then add vegetables except parsley and leave lid off for fifteen minutes. Skim several times during cooking and add parsley about ten minutes before serving. Stir frequently to keep barley from sticking. Time about three hours all together. —Isabella King, Los Angeles.

POTATO SOUP

Three medium size potatoes, one-half button garlic, salt, pepper, one tablespoon flour, one quart milk. Dice potatoes and cut garlic fine, cook these in water enough to cover them. When tender, drain water and mash potatoes, put this water back on potatoes, add one tablespoon of flour which has been rubbed smooth in little milk. When it boils, again add one quart of milk, salt and pepper to taste. Heat and pour into soup dishes with small pieces of butter in them.—Dora E. Dotson, Escondido, Cal.

ITALIAN STYLE

One-half cup of rice, one-half cup celery, one-quarter of a small cabbage, one onion, one-half cup peas, one-half cup string beans, one carrot, one-third cup spaghetti, one potato, one-half cup grated cheese, one tablespoon shortening, salt, pepper, one cup tomato puree, one and one-half pounds beef. Cut vegetables and meat in small pieces, put in pot on fire, with shortening. Let fry ten minutes slowly, stirring constantly. Add two quarts cold water, salt; simmer till meat is tender, then add rice, spaghetti, pepper. Cook thirty minutes. Serve in soup plates, large mound of vegetables in center, liquor poured around, sprinkle with cheese. —Mrs. Arthur Ainsworth, Santa Monica, Cal.

FRENCH POT-AN-FEU

Four pounds brisket beef, legs and neck of a fowl, one-half cabbage, two leeks, one large onion, two carrots, two bay leaves, one dessert-spoon chopped parsley, four whole cloves, twelve pepper corns, one tablespoon salt, one-half pound French bread, six quarts of cold water. Put meat and water in pot, let come gently to boiling point, skim. Stick cloves in onion, tie up cabbage and leeks and put all in with meat. Add carrots cut in large pieces, parsley, bay leaves and salt and cook slowly four hours. Just before serving cut bread into thin slices, place in a soup tureen and add some carrots, leeks and onions cut in small pieces. Take meat from pot, season the soup to taste and strain into tureen. Serve. The meat and vegetables may be used for another meal.—Mrs. Wm. Westgate Butterfield, Pasadena, Cal.

CHILI SOUP

Three-fourths pint beans, one pound ground round steak, one pound can tomatoes, six small peppers, salt to taste, one tablespoon chili powder. Soak beans over night. Let come to boil in soda water. Pour off and put in other ingredients. Cover all with water and cook about three hours or until beans are done. —Mrs. Roger B. Conant, Pasadena, Cal.

SPANISH CREAM SOUP

Slice fine one Spanish onion, cover with one pint of cold water, salt to taste, one-half teaspoon of oregano, small pod of red pepper, a sprinkle of Spanish pepper. Simmer twenty minutes, strain. Add one quart milk, two tablespoonfuls butter, two tablespoonfuls of flour mixed with cold water. Stir until smooth and creamy. Add onion mixture. Serve with toasted crackers.—Mrs. Frank B. Long, Santa Barbara, Cal.

SCOTCH BROTH

Two and one-half pounds of shoulder of lamb. Place in kettle and add three pints of cold water, bring to a boil quickly, skim and add three tablespoons of barley. Simmer two hours. Cut carrots, celery, and turnips in small pieces—a third of a cup each—and fry in one and one-half tablespoons of butter for three or four minutes and add to the soup. Also add one-third cup of minced onion. Add the vegetables when you add the barley; if this is not thick enough thicken with two tablespoons each of flour and butter.—Edna Duncan Martin, Los Angeles.

CREOLE SOUP

One-fourth cup rice, one-half cup cut onion, two tablespoonfuls bacon drippings, two cups tomatoes, two teaspoons salt, one teaspoon sugar, one-eighth teaspoon paprika, one tablespoon chopped parsley. Wash rice, add three cups of boiling water and cook thirty minutes. Cook onions in a pan with drippings until tender; do not brown. Add tomatoes and boil ten minutes. Rub through strainer into boiled rice and water, add seasoning and sprinkle with parsley. Add a little chopped green pepper if desired. Serve hot. —Mrs. Frank B. Long, Santa Barbara, Cal.

FRUIT SOUP

Two cups strawberry juice, one cup pineapple juice, one tablespoon lemon juice, one tablespoon sugar, one tablespoon sago. Heat juice to boiling, add sago, and cook ten to fifteen minutes or until transparent. Serve hot or cold with sugar wafers or croutons.—Mrs. W. H. Pawson, Jr., Hemet, Cal.

RED POTTAGE

One pound large dried lima beans, pinch baking soda, one pound or can tomatoes, two red beet roots, one large onion, one turnip, one parsnip, one large tablespoon butter, one teaspoon salt, one-fourth teaspoon pepper, one-half teaspoon sugar, whipped cream if wanted. Soak beans over night with pinch of baking soda. In the morning cut up all the vegetables roughly, add beans, put in soup pot on fire and let boil two hours. Put all through strainer, return to pot, add pepper, salt, sugar and butter. Serve nice and warm in plates or in bouillon cups, with a spoonful of whipped cream on top of each for a party luncheon. This soup is a great favorite in Europe and has a lovely color and a distinctive taste. It is economical, highly nutritious, vegetarian and substantial enough for a Lenten meal.—Mrs. Mary Weeks, Los Angeles.

TOMATO SOUP—POLISH STYLE

Six small or four large ripe tomatoes, three tablespoons butter, three pints good beef stock, one-half pint cream (preferably sour), one tablespoon flour, one-half cup of rice. Wash the rice and cook in boiling salted water for one-half hour. Pour into sieve, rinse with cold water, drain and set aside. Heat three tablespoons of butter in frying pan, cut the tomatoes crosswise and put into the brown butter, cut side down. Cover, and let simmer for about twenty minutes, shake the pan several times, so that the tomatoes will not stick to the pan. When done, strain the tomatoes into the soup pot, add the boiling stock, salt and pepper to taste. Let boil for fifteen minutes; set aside. Mix thoroughly one tablespoon of flour with one-half pint of cream, and stir into the soup. Then add the cooked rice, let come again to a boil and serve.—Mrs. Lillian Michenski, Alhambra, Cal.

CHILI SOUP

Grind one pound of round steak and one large onion together. Brown in butter, then add two quarts of water. Let boil slowly for one hour. Add one can of red beans and one quart of tomatoes. Season with salt and pepper and one level tablespoon of chili powder dissolved in some of hot soup. Cook slowly one hour. More water can be added if too thick.—Mrs. W. R. Bollen, Inglewood, Cal.

CREAM OF MUSHROOM SOUP

One-half pound mushrooms, one quart chicken or veal broth, one slice onion, two tablespoons butter, two tablespoons flour, one cup cream, salt and pepper. Chop mushrooms, add broth with onion. Cook twenty minutes and rub through a sieve. Reheat. Put butter in saucepan. Add flour when it bubbles. Add three-fourths cup of mushrooms and soup liquid. Stir in rest and add cream and seasonings.—Mrs. John Blackstone, Los Angeles.

CREAM OF TOMATO SOUP

Cook one quart tomatoes, fresh or canned, in one pint of water until done; strain through a sieve. Boil one pint cream, drop in some finely chopped celery and parsley, season with salt and pepper. Just before serving stir the strained tomatoes into cream. Add pinch of soda to the tomatoes before adding to the cream. Serve at once with croutons. Cut rather dry bread in small squares and fry in butter until a golden brown.—Mrs. John Blackstone, Los Angeles.

SPANISH SOUP

Put into kettle one can of shrimp, pour over two quarts of good soup stock, one can of tomatoes, five sticks of macaroni, small piece of garlic, one small onion, one bay leaf, a few cloves, salt and pepper to taste. Cook slowly. Take six chili peppers, over which pour one cup of boiling water. Let stand until tender. Pull apart, remove seeds. Rub mixture until it thickens, strain. Into this mixture dissolve one cup of grated cheese, add to soup, strain soup and add one heaping tablespoon of butter. Serve hot.—Mrs. Frank B. Long, Santa Barbara, Cal.

OX TAIL SOUP

One ox tail, one tablespoon butter, one tablespoon flour, one onion, four cloves, one-half carrot, one-half turnip, three pints water, one teaspoon browning, pepper, salt and herbs to taste. Divide the tail into joints; remove the fat. Melt the butter in stew-pan, brown the pieces of tail in it. Cut the onion into slices; brown in the pan with the tail. Add the hot water, vegetables, herbs, salt, pepper, the browning (sometimes called Little Chef). Allow all to simmer two and one-half to three hours. When the pieces of tail are cooked, take them from pan and put aside to keep hot. Strain the soup and thicken it with the flour mixed to a smooth paste with a little cold water. Allow the soup to boil for a few minutes, then pour into soup bowl, add the pieces of tail. If soup is preferred clear, omit the flour.—Mrs. E. Stavenow, Los Angeles.

OUR FAVORITE SOUP

Shin of beef, knuckle of veal, neck of mutton, piece of liver. Cover with cold water, bring to boil, add a cup of cold water and a little salt to cause scum to rise to surface, which carefully remove. Cover, cook slowly for three hours. Strain, let cool, skim. I always cook my seasoning in separate vessel and add to the soup as it is needed, otherwise soup will not keep for any length of time. I make this soup once a week, boil it up each day if I have no ice, or it keeps admirably on ice for days. Any kind of seasoning may be added. Our seasoning for "our favorite soup": One carrot, one turnip, one onion, one leek, piece of celery root or three or four coarse leaves of celery, three sprigs of parsley, one-half bay leaf, four cloves, one-half dozen pepper corns, salt to taste. Cook till vegetables are soft; strain; add to soup as it is needed. Dumplings for "our favorite soup": Three tablespoonfuls of butter, creamed. Add three eggs, unbeaten, and beat only enough to mix. Then add four and one-half unsalted soda crackers, rolled fine. Mix well, and let stand one hour in cool place. Form into balls in middle of hand, and when all are rolled, drop into boiling soup and let boil ten minutes. Serve. These are delicious.—Mrs. William S. Cross, Los Angeles.

LEEK SOUP

Peel and quarter six medium size potatoes. Put in pot with a dozen nice-sized leeks (tied in a bunch); cover with water and boil until well done. Remove from fire and remove leeks whole, then mash potatoes well, retaining water in which they were boiled. Replace leeks (but remove string). Add a pint of cream or rich milk, and a generous piece of butter; salt, pepper. Let come to a boil and serve.—Louise Holmes, Los Angeles.

POTATO SOUP WITH PARSLEY CUBES

Four slices sweet bacon, one large white onion sliced thinly, one and one-half pints thinly sliced potatoes, three pints water, salt and pepper to taste. Bring slowly to a boil and cook until vegetables are tender, adding water if needed to keep at about three pints. Remove the bacon and put all through colander. Add one and one-half tablespoons butter. Serve very hot with "Parsley Cubes" scattered on top each plate.

OX TAIL SOUP

Two ox tails, two slices of ham (cooked or uncooked), one ounce of butter (size of walnut), two carrots, two turnips, three onions, one leek, one head of celery, one bunch of savory herbs, one bay leaf, twelve whole pepper corns, four cloves, one tablespoonful (level) of salt, two tablespoonfuls of catsup, three quarts of water. Cut up the tails, separate them at the joints, wash them and put into a stewpan with the butter. Cut the vegetables in slices and add them, with the pepper corns and herbs. Put in half a pint of water and stir it over a sharp fire till the juices are drawn. Fill up the stewpan with the water and when boiling add the salt. Skim well and simmer very gently for four hours or until the tails are tender. Take them out, skim and strain the soup. Thicken with flour and flavor with the catsup. Put back the tails, simmer for five minutes and serve.—Mrs. Wm. S. Cross, Los Angeles.

DELICATESSE SOUP

Clean one large crab, shred meat fine, remove the marrow from the back of the shell and rub it smooth with one egg and one tablespoon of cornstarch. Put one pint of cream and one quart of milk on the fire to boil. Put in one tablespoon butter, pinch of salt and paprika, boil all one minute, stirring all the time. Pour slowly on the cornstarch, egg and crab marrow. Return to fire and when sufficiently thick stir in the crab meat. Serve steaming hot with oyster crackers. — Mrs. B. Moore, Los Angeles.

GREENS SOUP
or
LOUISIANA GUMBO d'HERBES

One pound salt pork, two pounds green cabbage, three pounds spinach, two pounds green mustard tops, one tablespoon chopped onion, two tablespoons flour. Boil all the greens until tender. Put in a chopping bowl and chop very fine. Cut pork into cubes and fry until brown in a little fat. Add the flour, brown slightly, add the onion. Then add the chopped greens. Stir frequently to avoid burning. Fry about twenty minutes. Add two quarts of water and let boil slowly about one hour. If desired, turnip, radish and beet tops may be added, but avoid any greens that are bitter. This soup or gumbo is always eaten with rice that is cooked separately.—Mrs. Louise M. Percy, Glendale, Cal.

FISH

THE RECIPE
FIRST PRIZE

Remove skin and bones from thick piece of halibut—about two pounds —and put through fine grinder. There should be one and one-half cups. Pound in chopping bowl with potato masher until very light, adding gradually the unbeaten whites of two eggs. Add gradually one and one-fourth cups of heavy cream, beating until light. Add salt, pepper and paprika to taste. Turn into buttered mould. Cover with buttered paper. Set in pan of water and bake until firm. Turn on serving dish and surround with sauce made as follows: Take skin and bones of fish with three slices of carrot, one large slice of onion, sprig of parsley, bit of bay leaf, one-fourth teaspoon whole black pepper, two cups cold water. Cook thirty minutes. Strain. There should be one cup. Melt two tablespoons butter, add three tablespoons flour. Then add the fish stock, cook a little and add one-third cup heavy cream. Season with salt and pepper and orange juice and lastly, add the beaten yolks of two eggs. Remove from the fire lest it curdle. — Mrs. S. M. Schoemann, Ocean Park, Cal.

BAKED SALMON STEAKS
SECOND PRIZE

Have four salmon steaks cut from the thickest part of the fish, one inch in thickness. Strew bits of salt pork fat over a fish sheet and arrange two steaks with open ends toward center over pork. Remove the stems and peel the caps of one-half pound medium-sized fresh mushrooms. Melt one-fourth cup butter in a frying pan, add mushrooms top side down, put a grating of onion juice in each cap, sprinkle with salt, pepper, and cook three minutes. Dispose caps over steaks, dot over with bits of butter and sprinkle lightly with buttered cracker crumbs. Place remaining steaks over mushrooms with open ends toward center, pour over the juice and melted butter from mushroom pan and sprinkle with thin layer of buttered cracker crumbs. Bake one-half hour in a hot oven, basting every ten minutes with melted butter. Chop peeling from cap and stems and cook in two tablespoonfuls of butter, stirring until butter is absorbed. Add a grating of onion juice and one and one-half cups cream, season with salt, pepper and one-half teaspoon of finely chopped parsley. Let simmer while fish is baking. Dispose steaks on serving platter and pour sauce around them. Garnish with spray of parsley and sliced lemon.—Mrs. E. C. Wells, Long Beach, Cal.

FILLET OF SOLE VENETIAN
THIRD PRIZE

Place in a deep buttered baking pan one finely chopped onion, one crushed bay leaf, two white cloves. Lay on this one pound of fillet of sole. season with salt and pepper and cover with one-fourth cup melted butter. Then pour over one and one-half cups of white stock or water, add two tablespoons each of orange and lemon juice. Cover the pan with oiled paper and bake in the oven fifteen minutes. When the fish is done, pour off all the liquor except just enough to keep the fish moist. Strain the liquor and add to it one tablespoon of flour, creamed with two tablespoons of butter. Bring the sauce to a boil, remove from the fire and add the yolk of one egg, one tablespoon chopped chives. Sometimes a little more seasoning is needed. Place fillets on hot platter, pour over the sauce, then sprinkle with chopped parsley. Garnish with sliced lemon and sprigs of parsley.—H. R. Jones, Los Angeles.

BAKED SEA BASS, STUFFING

Clean a four-pound fish, sprinkle with salt inside and out, stuff and sew. Place in greased dripping-pan, brush with melted butter, dredge with flour and place strips of bacon across the top.

Bake one hour in hot oven and baste as soon as fat from bacon is dried out, and continue every ten minutes until done.—Mrs. Fred F. Shorey, San Fernando, Cal.

BROOK TROUT

Dress, clean and wipe dry; score a little across the back; rub in oil or butter and broil slowly five or six minutes. Serve on hot platter with maitre d'hotel sauce.—Mrs. Frank B. Long, Santa Barbara, Cal.

OYSTER COCKTAIL

To eight small raw oysters add one tablespoon Cocktail catsup, one-half tablespoon lemon juice or vinegar, one teaspoon celery finely chopped. Mix ingredients, chill thoroughly and serve in cocktail glasses or cases made from green peppers, placed on a bed of crushed ice. Two portions. — Mrs. A. B. Paton, Los Angeles.

SALMON LOAF

One pound can of salmon, one cup mashed potatoes, one large onion, one green bell pepper, one-half can tomato, one cup dry bread or cracker crumbs, one egg, one and one-fourth teaspoons salt, pepper and paprika. Chop the onion and bell pepper and fry in butter until tender. Add tomatoes and cook for a few minutes. Pick salmon apart and add potatoes and crumbs. Add the cooked ingredients, the seasoning and one well-beaten egg. Mix lightly. Put in buttered loaf pan and bake about half an hour. Place on platter and serve with white sauce. Garnish with parsley.—Mrs. Evelyn Freeman, Los Angeles.

BAKED SHAD

Open and clean fish. Cut off head and cut out backbone from the head to within two inches of the tail and fill with the following mixture: Soak stale bread in water and squeeze dry. Cut large onion in pieces and fry in butter. Add the bread, two ounces of butter, salt, pepper and a little parsley or sage. Heat thoroughly and when taken from the fire add two well-beaten yolks of eggs. Stuff the fish and when full wind it several times with tape. Place in baking-pan, baste slightly with butter and cover bottom with water. Cook one hour. Serve with the following sauce: Reduce the yolks of two hard-boiled eggs to a smooth paste. Add two tablespoons olive oil, half teaspoon mustard and pepper and vinegar to taste.—Mrs. E. Perkins, Pasadena, Cal.

SALMON LOAF

Roll two dozen salted crackers. Bone one large flat can salmon, one egg, scant teaspoon salt, pint sweet milk, mix all together thoroughly. Mold on greased flat pan. Bake three-quarters of an hour in medium hot oven, basting frequently. Serve with hot cream sauce, garnish with lemon and chopped parsley.—Mrs. Frank Perry, South Pasadena, Cal.

BOILED FISH WITH CREAM GRAVY

Six slices fish, cut three-fourths of an inch thick, one large onion, one carrot, two stalks of celery and a little parsley, one cup of milk, salt and pepper, two yolks of eggs, teaspoon of butter, boil all the vegetables in two cups of water for a few minutes. Place the fish on top of the vegetables, seasoning with pepper, salt and butter, boil five minutes more, then pour in the milk and boil about fifteen minutes longer. Take the fish out carefully and place on a hot platter. Beat the yolks of the eggs into the vegetable sauce and pour over the fish, sprinkle with parsley and serve noodles boiled in salt water and drained with the fish. —Mrs. Minnie Rosenthal, Los Angeles.

CURRIED FISH

Either canned tuna, canned salmon or fresh boiled halibut, salmon or tuna, well flaked.

Chop two onions very fine, add to two tablespoons of hot butter or bacon frying and cook until light brown, then add one pint of milk or two-thirds of a pint of water and one small can of condensed milk. If condensed milk is used add after taking from the stove, as canned milk curdles easily. To this mixture add thickened flour and two tablespoons of curry powder if you like it well seasoned; if not, add only one tablespoon curry. Mix the curry with flour and water to form a paste before adding. Lastly, add the fish, salting to suit taste. Serve on a platter filled with boiled rice, hollowing the center and filling with the fish. This serves six. With this recipe a can of tuna or salmon kept in the pantry keeps one ready for unexpected company.—Mrs. Donna Hubbard, Glendale, Cal.

OYSTER COCKTAIL WITH GRAPEFRUIT

To eight small raw oysters add one-half tablespoon lemon juice, one-half tablespoon horseradish, pinch salt. Cut grapefruit in halves crosswise, remove tough part and add one-half the above to each one-half grapefruit.—Mrs. A. B. Paton, Los Angeles.

FISH LOAF

Two cups of fish, left over or canned. Flake, and add two well beaten eggs, one cup of cracker and bread crumbs mixed, one-half cup of apples, one cup of milk, one-fourth teaspoon salt, pepper and celery salt, or more to suit taste. Mix all thoroughly, shape, put in a greased pan and bake slowly twenty-five minutes. Serve with any kind of sauce.—Mrs. Hazel V. Keim, Los Angeles.

POACHED OYSTERS ON SHELLS

Butter as many shells as there are individuals to serve. Put in each shell about six large oysters with their own liquor. Sprinkle with salt, paprika, tomato catsup and a drop or two of tabasco sauce. Put a few bits of butter here and there on the oysters, and set the shells in a dripping pan which has a little water in it, then place in a hot oven. Serve as soon as the oysters look plump and the edges curl. Put two or three croutons on each shell, or serve with brown bread sandwiches. — Mrs. Mary B. Townsend, Los Angeles.

BONED SMELTS OR MACKEREL

Bone small mackerel or smelts and skewer together in pairs, using for skewers wooden toothpicks dipped in melted butter or bacon fryings. Fasten the tail of one fish in the mouth of another with the flesh sides together. Dip in cream seasoned with salt, pepper and onion juice, then roll in flour. Bake in hot oven, basting often with hot butter or bacon fryings. Cook fifteen minutes and serve on a hot platter with tartar sauce made by adding three olives, a gherkin, a tablespoon of chopped capers, a teaspoon of finely chopped parsley and a tablespoon of chopped onion to half a pint of mayonnaise dressing.—Mrs. Donna Hubbard, Glendale, Cal.

TUNA LOAF

Make a small cup of thick white sauce, all one cup of bread crumbs and season with butter, salt and pepper. Flake into pieces one large can tuna and add to the mixture. Press in a well-buttered tin, sprinkle with bread crumbs. Place in a pan of hot water and bake. Serve with cream or tomato sauce.—Fannie Wells, Los Angeles.

BAKED FISH

Melt an eighth of a pound of butter in a double cooker. Blend in it a heaping tablespoon of flour. Add one and one-fourth cups of milk. Cook for fifteen minutes and season well with salt and pepper. Stir in one well-drained small can of salmon. This will fill six ramekins. Cover with finely rolled bread crumbs. Add a bit of butter on top of each ramekin and place in pan of boiling water and bake until brown. This can be prepared the day before needed and placed in the ice box and can be used either as a fish course for a dinner menu or a meat course for a luncheon. Serve with a sauce made by adding a few minced sweet pickles to mayonnaise and just before serving place a dessert-spoonful on each ramekin.—Mrs. Walter Campbell, Glendora, Cal.

BAKED HALIBUT

One-half pound salt pork. Small onion. Bay leaf. Two pounds of halibut. Three tablespoons of butter. Three tablespoons of flour. Three-quarters cup of buttered cracker crumbs.

Put half the salt port cut in strips in a baking pan. Slice the onion on this and add the bay leaf. Put the halibut on top. Cream the butter and flour into a paste and spread over the top of the fish. Cover with the crumbs. Cut the remaining pork into long strips. Place across fish, holding in place by toothpicks stuck into the fish. Cover with buttered paper and bake fifteen minutes in moderate oven. Remove paper and brown another fifteen minutes. Serve on hot platter, garnishing with slices of lemon cut in fancy shapes and dusted with parsley and red pepper, parsley, radishes, etc. Remove the toothpicks before serving.—Mrs. A. C. Jackson, Pasadena, Cal.

SALMON LOAF

One can salmon, two eggs, one teaspoon melted butter, one cup bread crumbs, two chopped pickles.

Mix like veal loaf. Make a dressing from the oil of the salmon mixed with one egg and seasoned to taste. Heat, pour over the loaf and bake.—Mrs. William Craig, Pasadena, Cal.

FISH ITALIAN STYLE

Pour into a pan four tablespoons of Italian oil. When hot put in one clove of garlic, a green onion, a few pieces of celery, a sprig of parsley, one can of tomatoes and one small can of mushrooms. Slice a large rock cod and lay on the vegetables. Cook one hour in a slow oven, basting often with oil. About ten minutes before serving, add a dozen or so stuffed olives. Serve on a hot platter and garnish with parsley—Mrs. Donna Hubbard, Glendale, Cal.

FISH STEAKS

Cut your fish steaks an inch thick and four inches square. Lay them in a pan which has been rubbed with onion and well buttered. Salt and pepper them and sprinkle with a few drops of onion juice and finely minced parsley, a little lemon juice and place about one-half teaspoon of butter on each steak. Cover and bake one-half hour. Uncover and brown lightly. Halibut is especially good served in this way, but any firm white fish may be used.—Fannie Wells, Los Angeles.

BOILED FISH—SEA BASS

Two pounds of sea bass, two medium-sized parsnips, one small onion, two tablespoons of chopped parsley, butter the size of an egg, one tablespoon flour, salt and paprika. Peel and slice the parsnips and onion. Cover with one quart of water and boil until nearly done. Cut firm white fish in pieces and cook with the vegetables for about twenty minutes. Mince the parsley. Cream the flour with butter and add the parsley. Add gradually some of the hot liquid until you have a thin cream. Then stir it with the other ingredients and allow it to come to a good boil. Serve with hard-boiled eggs and sprinkle freely with paprika.—Mrs. William H. McCord, Los Angeles.

MOLDED FISH

Chop one pound of cold boiled or baked fish very fine (salmon is best). Mix half-tablespoon sugar, half-tablespoon flour, half-tablespoon mustard and the yolks of two eggs. Beat well, add a few grains of cayenne, two tablespoons melted butter, three-fourths of a cup of hot milk, and one-fourth cup of hot malt vinegar. Cook in a double boiler, stirring constantly. Then add one tablespoon gelatine previously dissolved in two tablespoonfuls of cold water. Mix the dressing with the fish, season with salt and pepper to taste, and fill in fish molds or individual molds and set on ice. Serve it with cucumber sauce.

FISH BAKED IN TOMATO SAUCE

To bake a two-pound fish make a sauce of one level tablespoon of flour blended in two level tablespoons butter or butter substitute, one cupful hot water, one level teaspoon sugar, two of salt, and one cup strained tomatoes, or three level tablespoonfuls of tomato catsup.

Wipe the fish dry, cover with the sauce inside and out and bake one and one-half hours in a pan in which three level tablespoonfuls of butter or cooking fat have been melted. Cut a small onion over the top. Baste often and bake to a golden brown on both sides. Garnish with parsley and lemon.—Mrs. George W. North, Santa Monica, Cal.

MAYONNAISE FISH

Take a pound or so of cold boiled fish (halibut, rock or cod). Do not chop, but cut into pieces an inch in length. Mix in a bowl a dressing as follows: The yolks of four boiled eggs rubbed to a smooth paste with salad oil or butter. Add to these salt, pepper, mustard, two teaspoonfuls of white sugar, and lastly six teaspoonfuls of vinegar. Beat the mixture until light and just before pouring it over the fish, stir in lightly the frothed white of a raw egg. Serve the fish in a glass dish, with one-half the dressing stirred in with it. Spread the remainder over the top, and lay lettuce leaves (from the core of the head of lettuce) around the edges, to be eaten with it.—Mrs. Lawrence D. Stanley, Lancaster, Cal.

SPANISH MACKEREL

Clean and wipe, cut fish open, remove bone, dry well, season with salt and pepper. Brush over with oil and broil slowly twenty-five or thirty minutes. Remove to hot dish. Serve with melted butter, garnish with parsley.—Mrs. Frank B. Long, Santa Barbara, Cal.

KED JEREE

One cup left over smoked fish, two hard-boiled eggs, seasoning, one scant cup cooked rice, two tablespoonfuls butter. Carefully remove bones from fish and chop it up with the eggs. Reheat cooked rice, having it a little moist. When it is very hot, put in the fish, eggs and butter, and heat all up together. Add paprika, salt if necessary, and serve very hot. Smoked haddock or white fish is recommended for this dish.—Mrs. Frank B. Long, Santa Barbara, Cal.

HALIBUT AND TOMATO SAUCE

Tie two pounds of halibut in a piece of white cheesecloth and boil in salted water. When cooked remove cloth carefully so as not to break the fish. Remove the skin and bones and serve with a sauce made of one small can of tomato paste, one cupful of hot water half of an onion chopped very fine, one thin slice of bacon minced, salt, pepper and the juice of half a lemon. Cook thoroughly and thicken with a little flour. Just before serving pour the sauce over the fish, sprinkle with finely chopped boiled egg and a little parsley.—Mrs. W. B. Randolph, Los Angeles.

BAKED HALIBUT STEAKS WITH TOMATO

Two medium-sized halibut steaks, three tablespoons olive oil, piece of lemon, one can tomatoes, one small onion, one green pepper, seeded and chopped, one teaspoon sugar, one saltspoon white pepper, one saltspoon salt.

Soak the steaks for one hour in the oil and lemon juice, well blended. Cook the remaining ingredients together for fifteen minutes. Rub through a colander and cool. Drain the fish and place in buttered baking pan. Pour the sauce over it and bake slowly for thirty minutes.—Mrs. John Sturgess, Glendale, Cal.

PLANKED FRESH SALMON

Season about three pounds fresh salmon with salt and white pepper and place in a paper bag which has been well prepared with vegetable oil. Pour over the fish one-half cup sweet milk, pin opening of bag with toothpicks, and place on plank to bake. Begin with slow oven and gradually increase heat for three-quarters of an hour. Tear away paper bag and allow fish to brown before removing from oven. Have cooked and hot, small new potatoes, onions, carrots and turnips to place on plank around fish. Serve slices of lemon with fish.—Mrs. L. May Christofferson, Hollywood, Cal.

DRESSED COD OR BASS

Two tablespoons of bread crumbs, one-quarter teaspoon chopped parsley, salt and pepper, one-half of a lemon rind grated fine, one egg, one ounce butter.

Mix bread crumbs, parsley and seasoning on a plate. Remove skin from the fish and wash in salt water. Dry well on a clean cloth, brush over well with beaten egg and roll in the mixture. Place in a baking-pan and bake half an hour or more. Place on a hot platter. Add a little water to the fish juice in the baking-pan, heat and strain over the fish.—Fannie Wells, Los Angeles.

CREAMED FISH IN POTATO CUPS

To one cup left-over mashed potatoes, add the yolk of one egg. Potatoes must be warm when egg is added. This amount will make four cups. Invert any custard cup or jelly glasses and cover the outside, bottom and two inches of sides, with mixture. Smooth over and set aside to cool. When ready to use, turn right side up on a well buttered pan and carefully remove. Brush the outside with milk or beaten egg. Before adding one cup and one-half of any flaked white fish (I prefer baracuda), make the following white sauce and add to fish: Into a pan put one tablespoonful each of flour and butter, and melt. Add one cup of hot milk, stir until smooth, add a dash of white pepper, one-fourth teaspoonful salt. Mix with flaked fish and fill cups with mixture and brown lightly in the oven. When serving, garnish with parsley.—Mrs. L. E. Stephens, Fellows, Cal.

LOBSTER COCKTAIL

Allow one-fourth cup lobster meat cut in pieces for each cocktail. One-fourth cup celery finely cut, season with two tablespoons each of cocktail catsup and lemon juice, one-eighth teaspoon of finely chopped chives or onions. Add salt to taste, chill thoroughly and serve in cocktail glasses.—Mrs. A. B. Paton, Los Angeles.

FRIED FILLET OF COD OR HADDOCK

Dress and clean the fish, remove skin and backbone, cut flesh in square pieces, season with salt and pepper and roll in fine white cornmeal. Try out several slices of salt pork, lay the fish in the hot fat, cook brown on each side, drain on soft paper and serve hot. Serve with butter and garnish with slices of lemon. Any fish having white, firm flesh can be prepared in the same manner.—Mrs. Frank B. Long, Santa Barbara, Cal.

DAUBE A LA LOUISIAN

Three pounds daube, two tablespoonfuls of fat, when boiling add daube, fry brown on both sides, remove fat, add one-half can of tomatoes, one large onion, two tablespoonfuls of flour, fry brown and return daube to fat, cover with boiling water, add four turnips cut in four, eight carrots cut lengthwise, one teaspoonful of salt, one-half of pepper, one bay leaf, one teaspoonful of chopped parsley, cover, boil slowly one hour and add one tablespoonful of Worcestershire before serving.—Felicie Hardel, Monroe, La.

FINNAN HADDIE AND SAUCE

Soak fish in boiling water fifteen minutes. Drain, and put in hot iron skillet and cover with milk. Cover closely and cook about fifteen minutes. Remove fish to hot platter. Sauce: Add to milk in pan (there should be at least two cups, if not, add milk to that amount), one tablespoon butter and one tablespoon flour, well blended, and cook until smooth. Add two tablespoons of grated Parmesan cheese, cook until melted, and pour over fish. Sprinkle more cheese and paprika over top and serve.—Mrs. J. P. Crosbie, Los Angeles.

FRICASSEE SALMON

Cut one and one-half pounds of salmon into pieces one inch square. Put the pieces in a stewpan with half a cupful of water, a little salt, a little white pepper, one clove, one blade of mace, three pieces of sugar, one shallot, and a teaspoonful of mustard mixed smoothly with half a teacupful of vinegar. Let this boil up once and add six tomatoes, peeled and cut into tiny pieces, a few sprigs of parsley finely minced, and one wine glass full of sherry. Let all simmer gently for three-quarters of an hour. Serve very hot, and garnish with dry toast cut in triangular pieces. This dish is good, very cold, for luncheon or breakfast.—Mrs. Lawrence D. Stanley, Lancaster, Cal.

TUNA FISH A LA KING

One small can California white tuna, one-half No. 1 can small peas, two hard-boiled eggs. Pour the oil from the tuna fish and flake with a fork. Mince eggs or run through food chooper. Prepare in a double boiler a cream dressing made as follows: One level tablespoon of flour, one level tablespoon of butter, one teaspoon of salt, one cup of sweet milk. Put dry ingredients in top of double boiler, cream well together. Pour into this the milk and stir until sauce begins to thicken. Add tuna fish, peas and eggs. Mix together well and heat thoroughly. Serve on slices of toast. This amount will serve six.—Mrs. Powell Catlett, Los Angeles.

PAN OYSTERS

Cut some stale bread in thin slices, taking off all the crust; round the slices to fit patty pans, toast, butter, place them in the pans and moisten with three or four teaspoonfuls of oyster liquor; place on the toast a layer of oysters, sprinkle with pepper and put a small piece of butter on top of each pan. Place all the pans in a baking pan and place in the oven, covering tightly. They will cook in seven or eight minutes if the oven is hot, or cook till the beards are ruffled. Remove the cover, sprinkle lightly with salt, replace and cook one minute longer. Serve in patty pans. They are delicious.—Mrs. Lawrence D. Stanley, Lancaster, Cal.

FRESH SALMON FRIED

Cut the slices three-fourths of an inch thick, dredge them with flour or dip them in eggs and crumbs. Fry a light brown. This mode answers for all fish cut into steaks. Season well with salt and pepper.—Mrs. Lawrence D. Stanley, Lancaster, Cal.

BAKED HALIBUT

Two pounds halibut, sliced.

In the botton of a buttered baking dish place a layer of celery tops; cover with sliced onions and lay the halibut on it. Dot with butter, season with salt and pepper and just cover with rich milk (one cup). Bake about twenty minutes in a moderately hot oven.—Mrs. Jay Brown, Santa Ana, Cal.

STEWED FISH

One large fish , one onion, two stalks of celery, one stalk of parsley, two tablespoons butter, salt and pepper, one cup boiling water, two chopped pickles, the juice and grated rind of one lemon, one-half cup of vinegar, yolks of two hard-boiled eggs, one raw egg, one teaspoonful of prepared mustard. Chop the onion, celery and parsley together, put in a kettle with the fish, a tablespoonful of butter, a little salt and pepper, the boiling water, and cook till done. Remove the fish. Mash the two hard-boiled yolks with the raw egg, the prepared mustard and a tablespoon of butter; add to the sauce the fish was cooked in. Then add the pickles, lemon and vinegar. Lay the fish in the sauce and boil ten minutes; then serve.—Alice Bayly, Los Angeles.

SHELL FISH A LA NEWBURG

Two cups shrimp, lobster or crab meat, one tablespoon flour, two tablespoons butter, two hard-boiled eggs, one cup milk, one teaspoon salt, one-fourth teaspoon paprika, one-fourth cup sherry, cayenne to taste. Melt butter, add flour, stir until smooth; add milk slowly, boil until thick. Chop very fine the whites and yolks of eggs; drain all liquid off fish; put all together in double boiler over fire for fifteen minutes, add sherry and serve on small pieces of toast.—Mrs. Mary E. Wheeler, Los Angeles.

LUNCHEON TUNA

Two cups of celery cut in half-inch pieces, two cups of tuna fish, one package of spaghetti (approximately two cups), two cups of milk, two tablespoons of butter, or substitute, two tablespoons of flour, three-fourths teaspoon of salt, one-fourth teaspoon of pepper, one-half teaspoon of paprika or one tablespoon chopped pimiento, one-half cup of buttered crumbs. Cook spaghetti and celery together in boiling salted water for twenty minutes, or until spaghetti is tender. Drain and place in buttered casserole with tuna, mixing lightly with a fork. Pour over cream sauce made by melting butter, adding flour and when smoothed to a paste, the milk and seasonings. Sprinkle top with buttered crumbs and bake in a moderate oven until crumbs are well browned, about half an hour.—Mrs. E. G., Santa Monica, Cal.

FISH PILAF WITH SPANISH SAUCE

(Used by Three Generations)

One cup rice, two quarts or eight cups boiling water, two teaspoons salt, one cup cooked fish, one cup fine crumbs, one tablespoon Worcestershire sauce, three-fourths cup rice stock, one-fourth teaspoon pepper. Cook the rice in boiling salted water until thoroughly done. Drain, reserving the rice stock. Line an oiled baking dish with half of the rice. Mix the fish, crumbs, Worcestershire sauce, pepper, salt and rice stock and pack into center of dish. Cover with remainder of rice, packing it down to make a firm mold. Tie a paper over the top. Set in steamer and steam for thirty minutes. Serve with—

SPANISH SAUCE

Two tablespoons fat, three tablespoons flour, one teaspoon salt, one-fourth teaspoon pepper, one cup rice stock, one tablespoon chopped onion, one tablespoon chopped pimientos, one cup stewed tomatoes. Melt fat, add flour, salt and pepper; stir until smooth, remove from fire; add tomato and rice stock; return to fire and bring to the boiling point, stirring constantly. Add onion and pimiento. Turn mold on a hot platter and pour sauce around it.—M. M. Turner, Riverside, Cal.

SALMON WITH OYSTERS

A delicious way to cook salmon is to boil it and serve with a gravy made of butter, flour, pepper, salt and plenty of oysters. Cook the oysters in a very little water, then stir into the sauce. You may prepare canned salmon in this way.—Mrs. Lawrence D. Stanley, Lancaster, Cal.

JELLY CARP

Clean a four-pound carp, cut it in two-inch slices, keep head in one piece, leave it salted for two hours. Cut up six onions, cook them in two quarts of water a half hour. Put the fish in, add some paprika and cook it by slow fire till done. Take out the fish, assemble it on a platter, strain juice on and leave it in a cold place to jell. Decorate with lemon, sliced tomatoes and parsley green.—Mrs. John Dan, Los Angeles.

SALMON CROQUETTES

One pound of cooked salmon, one cup of cream, two tablespoonfuls of butter, one tablespoonful of flour, three eggs, one pint of crumbs, pepper and salt. Chop the salmon fine, mix the flour and butter together. Let the cream come to a boil, and stir in the flour and butter, salmon and seasoning. Boil one minute. Stir in one well beaten egg, and remove from the fire. When cold, make into croquettes, dip in beaten egg, roll in crumbs and fry. Canned salmon can be used.—Mrs. Lawrence D. Stanley, Lancaster, Cal.

POTTED FISH

Take small whole fish of the smelt or trout variety from six to eight inches long. Scale and clean, then put in a small stone crock (a bean crock will do), put a layer of the fish then sprinkle salt, pepper and bits of butter on the fish, then another layer of fish and seasoning until the crock is full. Pour over all good cider vinegar, put in the oven and bake for four hours. They may be eaten either hot or cold. When cold the fish may be picked to pieces, mixed with chopped cabbage and green pepper, with boiled salad dressing poured over. Smelt or small trout are the best for this dish in California, but in my own home state, Michigan, the perch were considered the best for "potted fish."—Mrs. L. May Dean, Tujunga, Cal.

PICKLED MACKEREL

Get very small mackerel, open on the belly, wash thoroughly, lay back down in a kettle. Take one-half teaspoon of salt, one teaspoon black pepper, one teaspoon each of cloves and allspice. Dissolve these in a little vinegar. Pour this over the fish. Rub in, then add enough vinegar to cover. Set on the fire and simmer about six hours. Very fine for luncheon.—Mrs. M. Plumb, Los Angeles.

SWEET AND SOUR SALMON

Lemon juice, sugar, pepper, raisins, sliced lemon, salt, onions, bay leaves, cloves, yolks of three eggs. Take the strained juice of three lemons, one cupful of water, one teaspoonful vinegar. Slice in one onion and add raisins (one-half cupful seeded), six cloves, three teaspoonfuls sugar, one bay leaf, pepper and salt to suit taste, and let this come to a boil. Put in a large two-inch slice of salmon and let boil five minutes, add the sliced lemon and cook until salmon is done. Pour off gravy; turn salmon and ingredients slowly on platter without breaking. Beat yolks and stir gravy in slowly. Put back on stove and stir until it thickens. Pour over salmon and serve cold.—Mrs. H. T. McGill, Los Angeles.

BAKED FISH

Have fish well washed and dried. Remove black skin on inside by rubbing with a coarse cloth or small brush dipped in salt. Fill with stuffing as follows: Three slices dark stale bread, one small onion finely minced, two tablespoons chopped suet, salt and pepper to taste, one egg, milk to moisten. Soak bread in cold milk, mash until fine, add other ingredients. Mixture must be firm enough to keep its shape. Fill the fish, sewing opening with heavy white thread. Place fish in well greased pan, dredge with flour, put drippings or strips of bacon on top. Cover fish with heavy oiled paper during first part of baking to prevent its becoming too brown. Baste frequently with fat in pan, adding more if needed. Serve with sauce. The stuffing may be molded into small balls, baked in pan with fish, and served as a garnish if preferred. —Mrs. Melvin Welty, Los Angeles.

SHRIMPS—LOUISIANA

Cook for five minutes two tablespoons butter with one-fourth tablespoon chopped onion. Add one can shrimps, cleaned and broken in pieces, one cup cooked rice, one-half cup rich cream. When thoroughly heated season highly with salt, celery salt and cayenne. Just before serving, add three tablespoons rich tomato sauce.—Mrs. Frederick Maynard, Los Angeles.

FISH A LA NORMANDIE

Boil a trout with one sliced onion, one chopped carrot, two sprigs of parsley, one bay leaf, a few peppercorns, and one tablespoon of butter. When done, remove the fish to a platter. Beat the yolks of two eggs with a little cream; add salt and a pinch of cayenne. Mix this with the water in which the fish was cooked. Add one-half cup of cream. Let get very hot and pour over fish. Garnish with parsley. Serve at once. —Alice Bayly, Los Angeles.

RUSSIAN FISH BALLS

Three pounds fish, four tablespoons cracker meal, two eggs, one tablespoon salt, one teaspoon pepper, one-fourth glass of water. Bone and skin fish and chop all ingredients together very fine, then shape into balls. Into about two quarts of water chop two onions very fine, one tablespoon salt, one teaspoon pepper. Drop fish balls in, being sure not to break them. Boil slowly two hours, adding water so as to have about one quart always in the pot. Delicious when served hot or cold with horseradish.—Mrs. P. N. Fisher, Los Angeles.

SPANISH FRIED FISH

One red fish sliced, one tablespoonful butter, one onion chopped, one cup tomatoes, one tablespoonful flour, one cup boiling water, two sprigs parsley, salt, pepper, one bay leaf chopped fine. Rub a little salt on the fish, roll in flour and fry till brown. Heat the butter, add the onion and tomatoes; let fry about five minutes; add the flour. When well mixed, add the water, parsley, salt and pepper to taste, and bay leaf. Cook slowly for five minutes, stirring well. Then add the fried fish. Let all get very hot and serve with boiled rice.—Alice Bayly, Los Angeles.

SALMON MOUSSE A LA CRAVENS

Cook for twenty minutes a pound of fresh salmon, let it simmer for ten minutes. Then put in a bowl half a tablespoon salt, one heaping tablespoon confectioner's sugar, one teaspoon mustard, half tablespoon flour, a suspicion of cayenne, two tablespoons melted butter, three-fourths cup thin cream and two tablespoons vinegar. Cook in a double boiler, stirring quickly, until thick and free from lumps. Then add the salmon and the yolks of two eggs beaten. Cook just enough till the eggs get set and then add a tablespoon of gelatine softened in three tablespoons of cold water. Mix well. Take away from fire and stir as it cools. When it begins to get stiff, fold in a half cup of whipped cream beaten hard. Turn in a cold mold, wet with ice water, chill on ice. Serve in a bed of lettuce hearts.—Theodore Rocheville, Pasadena, Cal.

BAKED FISH

Select a fine, firm, three-pound fresh mackerel (or other desired fish), remove head and scales, put in fresh clean water with a tablespoon of vinegar for twenty minutes. Remove, and wipe dry. Make tiny gashes over sides of fish and rub into these one-quarter teaspoon pepper and one teaspoon finely chopped parsley. Stuff with the following dressing and bake for forty-five minutes or one hour in hot oven. Serve with Spanish sauce or butter and parsley sauce.—Mrs. Chas. J. Garcia, Tempe, Ariz.

Dressing for Fish

One pint of bread crumbs and one onion cut fine. Fry in hot bacon fat until a light brown. Add one-half teaspoon salt and one-quarter teaspoon pepper. Remove from fire, add juice from one lemon and one tablespoon of water. Do not make dressing too moist as steam and basting from fish has a tendency to make it soft enough. After filling the fish, wrap in several places with broad white tape to keep dressing from coming out. Put in hot oven and bake from forty-five minutes to one hour, basting frequently with one cup of hot water and tablespoon of butter added to water. Do not put water in pan at first with fish, simply grease bottom of pan with bacon fat. —Mrs. Chas. J. Garcia, Tempe, Ariz.

BAKED MACKEREL

Place the mackerel in a baking dish; sprinkle with salt, pepper and chopped parsley. Fry one cup of bread crumbs in butter till brown; cover the mackerel with the bread crumbs and bits of butter and cream enough to moisten. Bake till brown on top and serve with stewed potatoes.—Alice Bayly, Los Angeles.

FRIED SMELTS

To clean them, make a slight opening at the gills, then draw them between the thumb and finger, beginning at the tail. This will press out all the insides. Wash and wipe them. Now sprinkle them with salt; dip them first in beaten eggs, and then in bread crumbs and fry in boiling fat. Garnish with parsley and slices of lemon and serve with sauce tartare.—Mrs. Lawrence D. Stanley, Lancaster, Cal.

SALMON LOAF WITH SAUCE

One pound can of salmon, two tablespoons of melted butter, one-fourth cup of soft fine bread crumbs, one-fourth cup of milk, one-half tablespoon of finely chopped parsley, two eggs (beaten), a pinch of cayenne, a pinch of salt. Mix, and pack in a mold, steam about twenty-five minutes. Sauce: Liquor from salmon, one tablespoon of melted butter, one-half cup of milk. Bring to boil, then thicken with one teaspoon cornstarch diluted with two tablespoons cold milk. Add four tablespoons tomato catsup, pepper and salt to taste. Serve hot.—Mrs. G. N. Woodworth, Los Angeles.

FRIED HALIBUT

Select choice, firm slices from this large and delicate looking fish, and after carefully washing and drying with a soft towel, with a sharp knife take off the skin. Beat up two eggs and roll out some brittle crackers upon the kneading board until they are as fine as dust. Dip each slice into the beaten egg, then into the cracker crumbs (after you have salted and peppered the fish) and place them in a hot frying pan half full of boiling lard in which a little butter has been added to make the fish brown nicely. Turn and brown both sides, remove from the frying pan and drain. Serve hot.—Mrs. Lawrence D. Stanley, Lancaster, Cal.

COD FISH CAKES

Take salt cod fish that has been well cooked (slowly simmered, not boiled) the day before. Remove the bones and mince it. Mix it with warm potatoes, mashed with butter and milk, in the proportion of one-third cod fish and two-thirds mashed potatoes. Add sufficient beaten egg to make the whole into a smooth paste. If it seems dry, add a little butter. Make into cakes an inch thick, and as large around as a teacup.—Mrs. Lawrence D. Stanley, Lancaster, Cal.

PICKLED HERRINGS
(Holland Recipe)

Twelve salted herrings, two cups white table vinegar, three cups water, two big silverleaf onions, one lemon, six bay leaves, ten small dried red peppers (one inch size), two tablespoons white mustard seed tied in a piece of cheesecloth. Soak the salted herrings over night. Clean them thoroughly inside and outside. Boil the vinegar, water and spices for ten minutes, then cool. Fill an earthen ware pot with layers of the herrings, and the sliced onions, sliced lemon, bay leaves and peppers. Pour the strained vinegar over it, cover well, and keep in a cool place at least a fortnight before use. The Hollanders eat these pickled herrings with buttered slices of bread for lunch or supper.—Mrs. I. Vorkink, Pasadena, Cal.

NORWEGIAN FISH PUDDING

One large fish, two eggs, well beaten, two tablespoons cream, one tablespoonful butter, salt, pepper, one-fourth teaspoon paprika, bread crumbs. Sauce: One cup of water in which fish was cooked, one tablespoonful butter, two sprigs of parsley chopped, one onion chopped, salt, pepper. Boil the fish and save the water. When the fish is done remove the bones and mince fine. Mix with the eggs, cream and butter; season to taste with salt and pepper and the paprika. Beat well together with enough bread crumbs to make it stick well together. Put in a buttered pudding mold and steam one hour. Boil one cup of the water in which the fish was cooked with the butter, parsley and onion. Season highly; boil and serve with pudding. —Alice Bayly, Los Angeles.

BOILED FRESH COD

Sew up the piece of fish in thin cloth fitted to shape. Boil in salted water (boiling from the first), allowing about fifteen minutes to the pound. Carefully unwrap, and pour over it warm oyster sauce. A whole one boiled the same.—Mrs. Lawrence D. Stanley, Lancaster, Cal.

BAKED STUFFED FISH—RAISIN SAUCE

Choose a large barracuda, prepare for cooking and stuff with the following: Two cups stale bread crumbs moistened with hot water, one tablespoon scraped onion, one teaspoon salt, one-half teaspoon pepper, two tablespoons butter, one tablespoon capers, one tablespoon chopped parsley, one egg, beaten. Press the crumbs (finely sifted), one tablespoon bind with the egg, insert stuffing, sew up the fish.—M. M. Turner, Riverside, Cal.

MADRAS BAKED FISH

One whole fish, pepper, salt, one teaspoonful curry powder (more if desired), one teaspoonful green ginger grated, one onion sliced, two green peppers chopped, one sprig of parsley chopped, one cup of boiling water, two tablespoonfuls butter. Clean the fish, season with salt, pepper, grated ginger and curry powder. Place in a baking pan with the onion, green peppers, and parsley. Mix the butter with the hot water and pour over the fish. Sprinkle with flour and bake till done. Remove to a platter, garnish with sliced lemon and parsley and serve at once. —Alice Bayly, Los Angeles.

RAISIN SAUCE

Two tablespoons butter, two tablespoons flour, one teaspoon salt, one-half teaspoon pepper, one and one-half cups water, one-fourth cup crumbs (finely sifted), one tablespoon brown sugar, two tablespoons horse-radish (grated), one-fourth cup raisins, one-fourth cup blanched and ground almonds, juice one lemon. Melt butter, stir in flour smoothyl, add salt, pepper and brow sugar. Add water and stir until the whole boils. Add raisins, nuts and horse-radish. Before removing from fire, add the crumbs and lemon juice. An all-California, delicious novelty. —M. M. Turner, Riverside, Cal.

MACKEREL WITH CORN

Place a good-sized mackerel in a baking pan, season with salt, pepper and butter. Open a can of corn and pour over mackerel. Bake three-quarters hour in moderate oven. Remove from baking dish to platter. Pour over this a good cream sauce, garnish with rings made of hard-boiled egg whites filled with grated yolk and paprika, and slices of lemon. Serve hot.—Mrs. C. Gleason, Los Angeles.

SPANISH CODFISH

One cup shredded codfish, two tablespoonfuls butter, one chopped onion, two cups canned tomatoes, one tablespoonful flour, one cup boiling water, pepper to taste, one tablespoonful chopped parsley, buttered toast. Parboil the codfish and drain well. Fry the onion in the butter till brown, then add the tomatoes and simmer five minutes. Mix the flour with a little cold water and add to tomatoes and onion; stir till thick; add the boiling water, pepper and parsley; let boil well; add the codfish. Let simmer one-half hour. Serve on buttered toast. — Alice Bayly, Los Angeles.

BAKED BARRACUDA

Make a boat-shaped container in which to bake the fish, by closing the open end of a medium paper sack and cutting the sack open down one side. Place a two-pound section of barracuda, cleaned and washed, in this container. Pepper, salt and butter the inside of the fish. Fill the fish with a dressing made of the following ingredients: Two cups browned bread crumbs, three cups milk, one egg, sprigs of parsley and celery chopped fine, two tablespoons butter, juice of one lemon, one-half cup cooked green peas or beans, two slices bacon chopped fine, one-half teaspoon salt, one-fourth teaspoon pepper, one-half teaspoon sage and one-half teaspoon mustard. Any surplus dressing may be placed under the sides of the fish. Put enough hot water in a roaster to cover the bottom, and lay the container, with the fish within, in it. Place strips of bacon or ham on top of the fish until nearly baked. Bake forty-five minutes in an average oven.—Mrs. Robt. Robinson, Fullerton, Cal.

FISH CROQUETTES

Two slices of fried fish (any kind), one cup of mashed potatoes, two eggs, well beaten; one small onion, chopped fine; one stalk of celery, chopped fine, one clove of garlic, one tablespoon of parsley, one tablespoon of bread crumbs, one tablespoon of prepared mustard. Mix all together, shape into croquettes, and fry in butter.—Mrs. Emma Mattis, Los Angeles.

TO COOK SHAD ROE

Drop into boiling water and cook gently for twenty minutes, then take from the fire and drain. Butter a tin plate and lay the drained roe upon it. Dredge well with salt and pepper, and spread soft butter over it; then dredge quickly with flour. Cook in the oven for half an hour, basting frequently with salt, pepper, flour, butter and water.—Mrs. Lawrence D. Stanley, Lancaster, Cal.

EAST INDIA FISH

One-half pound cooked salmon, sliced; one tablespoonful butter, two small onions, chopped fine; one tablespoonful cocoanut; two hard-boiled eggs, chopped; one pint milk; one teaspoonful curry paste; one teaspoonful paprika; salt; one large tablespoonful boiled rice. Heat the butter in a stewpan; add the onions, cocoanut and eggs. Let cook till the onions are a light brown, then add the milk; let boil up once. Add the fish, curry paste, paprika and salt to taste. Let cook a few minutes, then stir in the rice. Serve very hot on toast.—Alice Bayly, Los Angeles.

DEVILED OYSTERS

Twenty-five oysters, one cup of cracker crumbs, one-half cup cream or milk, two eggs, two tablespoons of butter or butter substitute, one tablespoon onion, two teaspoons of lemon juice, one-half teaspoon salt and pepper. Chop onion fine, and cook until brown in butter or butter substitute. Wash oysters and cut into small pieces. To the oysters, add cracker crumbs, lemon juice, salt and pepper. Then stir in the butter and onion. Cook two minutes. Then take from fire and add milk and egg. Put in baking dish. Cover with buttered cracker crumbs and bake twenty minutes.—Mrs. E. M. Browder, Los Angeles.

JAPANESE FISH

One large white fish, salt, paprika, four shallots sliced, one clove of garlic mashed fine, one tablespoonful butter, two sprigs of parsley chopped fine, one tablespoonful of soy, one tablespoonful tarragon vinegar, one tablespoonful Worcestershire sauce. Clean the fish and season with salt and paprika. Boil with the shallots and clove of garlic. When nearly done, add the butter, parsley, soy, vinegar and Worcestershire sauce. Let cook until done. Place on a platter. Garnish with fried parsley and serve with boiled rice.—Alice Bayly, Los Angeles.

BAKED FISH WITH TOMATO SAUCE

Make dressing of: Two cups of soft bread crumbs, two tablespoons of chopped onion, two teaspoons of lemon juice, three tablespoons butter or butter substitute, one-half teaspoon salt and pepper. Take one three-pound fish, stuff and sew. Dredge with flour, salt and pepper. Put in baking dish. Cover this with one cup water, one can of condensed tomato soup, one teaspoon chopped parsley, one teaspoon chopped onion, two tablespoons chopped green pepper. Bake in hot oven until fish is tender. Serve with sauce.—Mrs. E. M. Browder, Los Angeles.

OYSTER OMELET

Six eggs, one-half cup milk, one-quarter teaspoon salt, butter size of an egg. Beat whites stiff separately, then the yolks. Put butter in pan and when sizzling hot, add the cup of milk to the yolks. Season with white pepper. Turn mixture into the pan with the hot butter. When omelet is done, put in oysters from one small can of oysters, after being drained from the liquor. Turn the other half of omelet over and then pour sauce over all.—Miss Annie R. Carpenter, Los Angeles.

SAUCE FOR OMELET

Boil the liquor from the oysters, add tablespoonful of flour or cornstarch rubbed smooth with a tablespoonful cold water, a tablespoonful of butter, one-half cup of cream. Season with salt and pepper. Let come to boil and pour over omelet. Serve on hot platter.—Miss Annie R. Carpenter, Los Angeles.

SCRAMBLED COD FISH

Beat two eggs into one cup of milk, stir in half a cup of cod fish properly freshened, put into a buttered pan, and stir briskly while cooking. Cook to the consistency of scrambled eggs.—Mrs. Lawrence D. Stanley, Lancaster, Cal.

FISH PATTIES

In mountain districts where fresh fish cannot be obtained, the following is good: Any canned fish such as salmon, tuna or albacore, or dried fish as codfish or smoked albacore. Mash as finely as possible, add to each can two tablespoonfuls of, each, finely chopped onion and finely chopped fried bacon, one or two eggs, half cup cracker crumbs and one tablespoon grated cheese. Form in patties and fry slowly brown in good fat or bacon grease. May be served plain or with either cream or tomato sauce.—Mrs. Anna R. Rose, Los Angeles.

FRIED HALIBUT

Select choice, firm slices, and, after carefully washing and drying,, with a sharp knife take off the skin. Beat up two eggs, and roll out some brittle crackers till very fine. Dip each slice into the beaten egg, then into the cracker crumbs (after you have salted and peppered the fish), and place them in a hot frying-pan half full of boiling lard, in which a little butter has been added to make the fish brown nicely; turn and brown both sides, remove and drain. Serve hot.—Miss Evelyn Wyatt, Hollywood, Cal.

BROILED FLOUNDER WITH SAUCE

Take two large flounder, sufficient for serving six portions, broil well, remove to platter and keep hot. Make a butter sauce of two heaping tablespoonfuls flour, one large tablespoon butter, thoroughly creamed. Place over slow fire, add hot water, stirring well till smooth and creamy. Add pepper, salt, paprika, one teaspoon Worcestershire sauce, then add one cupful of California oysters with liquor of same. Pour over platter of fish, dress platter with parsley and serve. Shrimps may be substituted for oysters if desired.—Mrs. G. B. Strong, Los Angeles.

BROILED FISH

With Olive and Almond Sauce

Select halibut, salmon or any desired fish. Spread with butter, sprinkle with pepper and salt, and broil in the usual way. Serve with the following sauce. Melt three tablespoons butter, add three tablespoons flour, add one-half cup milk, one-half cup cream, one bouillon cube. Cook until smooth and thick, just before serving add one-half tablespoon lemon juice, one-fourth teaspoon of salt, one-fourth shredded almonds and one dozen olives stoned and cut in quarters.—Mrs. Martha James, Ventura, Cal.

LUNCHEON TUNA IN PATTY SHELLS

Shred one can tuna. Let drain on a cloth until the oil has disappeared. Make a rich cream sauce as follows: One tablespoon melted butter, one tablespoon flour, one cup milk. Cook well. Into this sauce put the tuna, one cup cooked green or canned peas and one chopped pimiento. Season well and bring to a boil. Have ready in a hot oven six patty shells. Fill with this mixture, garnish with a bit of parsley and serve at once. This is quickly and easily prepared and together with lettuce salad and wafers make a complete and satisfying luncheon. — Miss Charlotte A. Closser, Long Beach, Cal.

TOASTED LOBSTER SUPREME

Finely shred one fresh lobster, or the meat from a half-pound can, add beaten yolk of one egg, a few drops of onion juice, one-fourth teaspoon salt, few grains of white pepper. Cut stale bread in one-fourth inch slices, remove crust, cut in strips or triangles, and spread with the lobster mixture. Melt three tablespoons butter, add three tablespoons flour, when well mixed add gradually one-half cup milk and one-half cup cream. Stir till mixture boils, then add one egg yolk, (beaten,) and one-half cup of finely chopped canned mushrooms and few grains of salt. When slightly cooled, pour sauce over the lobster and bread, sprinkle with grated cheese and paprika and bake till a light brown about ten minutes. Peas may be substituted for mushrooms, and crab meat used instead of lobster. — Mrs. Martha James, Ventura, Cal.

COD FISH A LA MODE

Pick up a teacupful of salt cod fish very fine, and freshen. Two cupfuls mashed potatoes, one pint cream or milk, two well beaten eggs, half a cup of butter, salt and pepper. Mix, bake in an earthen baking dish from twenty to twenty-five minutes. Serve in the same dish, placed on a small platter, covered with a fine napkin.—Mrs. Lawrence D. Stanley, Lancaster, Cal.

FISH SOUFFLE

Take one pound of halibut or any firm, white fish and boil in salted water till tender. When cool, mince fish through chopper and rub through it a clove of garlic. Separate the yolks of five eggs, beat slightly and mix with the fish; then add one cup of cream whipped. Beat the whites of the eggs stiff and fold into the mixture. Add pepper and salt to taste, one teaspoon Worcestershire sauce and one-fourth teaspoon paprika. Butter mold thoroughly. Place around sides of the mold sliced ripe olives alternate with strips of pimientos. Cook for one-half to three-quarters of an hour in a moderate oven, setting mold in a pan of water. May be served with any one of several sauces: Hollandaise, cream sauce with shrimps or Louis sauce.—Mrs. H. J. Quinn, Los Angeles.

BROILED SALMON

All kinds of fish may be used for broiling. Scale and split the fish down the back. Wash it quickly in cold water and dry with a cloth, rubbing with salt and pepper. Place the fish in a hot, slightly greased baking-pan. Put the fish in a skin, side down. Baste by brushing well with melted butter, and place in the broiling oven at least six inches from the fire. Have a quick, bright fire flame until the fish is a nice brown, then lower the burners and broil slowly about thirty minutes for the ordinary sized fish. Use a broad spatula for lifting from the pan. Baste again with hot butter or a very little lemon juice. Garnish with parsley. Hollandaise sauce, horseradish sauce or brown butter may be passed with this fish. This recipe will answer for the broiling of all kinds of fish.—Bessie C. M. Wood, Santa Ana, Cal.

MUSSELS A LA BORDELAISE

Clean and scrape mussels well; place in deep saucepan or soup pot; chop fine some garlic and parsley, and sprinkle over top of mussels with the soft white part of bread, which has been well crumbled. Cover and let steam until they are partly open. Remove, place on dish and pour over the liquid which has steamed from them. Do not steam too long, or they will be tough.—Mrs. J. F. Holmes, Los Angeles.

CRAB CREOLE STYLE

Clean and piece your crab, crack the shell but do not remove any, with the exception of the main large shell. Be careful to scrape out and save all the fat from the inner large shell. Place pan on fire with generous piece of butter, in which fry one large onion, one tooth garlic and parsley all which has been chopped fine; when light brown, mix in the fat of the crab and a generous tablespoon of curry, a dash of salt, and add one pint of stock, or water, a glass of sherry. Put in crab and let simmer from twenty to thirty minutes. Unsweetened grape juice may be substituted for sherry.—Mrs. J. F. Holmes, Los Angeles.

"SALMON VERMICELLI"

One-third pound vermicelli, one cup white sauce, one cup minced salmon, one-fourth teaspoon salt, one-fourth teaspoon celery salt, one speck pepper. 1. Break vermicelli into convenient lengths and cook in boiling salted water till tender (about thirty to forty minutes). Drain. Allow cold water to run over it. 2. Make white sauce. (One cup milk, one tablespoon butter, two tablespoons flour, one-fourth tablespoon salt, one speck pepper.) 3. Put layer of vermicelli in baking dish, cover half the salmon and white sauce. Add another layer of each, cover with vermicelli or buttered bread crumbs. 4. Bake until brown on top. Serve with melted butter or, "Maitre d'Hotel Butter." One-fourth cup butter or butter substitute, one-half teaspoon salt, one-fourth teaspoon paprika, one tablespoon chopped parsley, three-fourths tablespoon lemon juice. 1. Cream the butter. 2. Add the seasonings. 3. Work in the lemon juice slowly. —Ruth Kugler, Los Angeles.

SAUCE FOR FISH

Chop very fine two medium size fresh or pickled cucumbers, drain well of all moisture. Beat together well one-half teaspoon onion juice, two tablespoons olive oil, one tablespoon vinegar, salt and pepper to taste. Add cucumbers and one tablespoon chopped parsley. Serve at once.—Mrs. Melvin Welty, Los Angeles.

FILET OF SOLE AU GRATIN

Place a sole in an oval baking dish, lay on the top a piece of butter, and round it, the juice of half a lemon and a little anchovy sauce, a teaspoonful of vinegar and a little pepper, and then bake for fifteen minutes in a hot oven; when nearly cooked sprinkle some bread crumbs over it and brown. Serve with a little chopped parsley on top or any fish sauce most preferred. — Bessie C. M. Wood, Santa Ana, Cal.

FRIED ALBICORE

Clean, remove head and tail, unless fish are small; if large cut into small slices, wash with cold water and dry with cheesecloth. Put into the kettle whatever fat you use,—lard, lard and suet, or oil is best of all. Beat an egg and add one tablespoonful of hot water; dip the fish first in the egg and then in breadcrumbs or cornmeal. Let stand a moment and dip again. Put a few pieces in at a time into the frying basket and dip in the hot fat and oil. When brown remove the fish to a warm drainer or brown paper and serve hot with any fish sauce most preferable.

FRICASSEE SALMON

Cut one and one half pounds of salmon into pieces one inch square; put the pieces in a stewpan with half a cupful of water, a little salt, a little white pepper, one clove, one blade of mace, three pieces of sugar, one small onion, and a heaping teaspoonful of mustard mixed smoothly with a teacupful of vinegar. Let this boil up once and add six tomatoes peeled and cut into tiny pieces, a few sprigs of parsley cut fine, and one wineglassful of sherry. Let all simmer gently for three-quarters of an hour. Serve very hot, and garnish with dry toast cut in triangular pieces. — Miss Evelyn Wyatt, Hollywood, Cal.

CODFISH ON TOAST (Cuban Style)

Take one pound of fresh codfish, chopped up fine. Fry a sliced onion in a tablespoonful of butter. When it has turned a light brown, put in the fish with enough water to cover it, add half can of tomatoes, or half a dozen of fresh ones. Cook all nearly an hour, seasoning with a little pepper. Serve on slices of buttered toast, hot.—Mrs. Elsie Mulcahy, Catalina Island, Cal.

FILLET D'HALIBUT GLORIA SWANSON

Put in a saucepan one onion, sliced; two whole cloves; two sprigs of thyme and parsley, chopped fine. Get about a pound and a half of fillet of halibut and put it on first mixture, add a half teaspoon salt, juice from a lemon and teaspoon of pineapple juice. Let it stand about two hours and then simmer slowly for about twenty minutes. Get a baking dish (glass preferred), drain thoroughly, pour over a cup of grated (American) cheese, sprinkle with fine cracker crumbs mixed with the cheese, add a tablespoon olive oil and bake in hot oven for twenty minutes.—Theodore Rocheville, Pasadena, Cal.

PLANKED YELLOW TAIL OR SHAD

Strip fish free of bones and skin. Lay in olive oil with two cloves garlic, juice of two lemons, salt, pepper, tablespoonful Worcestershire sauce, for one-half hour. Then lay on plank and bake in oven, basting with melted butter until cooked through. If no plank, take oval platter (agate best) and broil under gas flame. Have some well mashed and seasoned potatoes mixed with two egg yolks to bind. Put in pastry bag with star tube and make a border around the plank and garnish the fish with a few stuffed or broiled tomatoes. Scallop a few slices of beets, cucumbers and fancy radishes dipped in seasoned oil and vinegar. Brown the fish with potatoes for a few minutes then surround with the tomatoes etc., and garnish with parsley. Serve with chopped parsley and melted butter with juice of one lemon. Mix and spread over the fish.—Miss K. C. Rasley, Yosemite National Park, Cal.

BAKED FISH WITH TOMATOES

Place a firm fish in pan and cover with bits of butter, a quantity of peeled tomatoes and two finely chopped bell peppers, two chopped onions and a bouquet of savory herbs. Best baked in a dish that can be taken to the table. Bake from three quarters to an hour.—Mrs. J. F. Holmes, Los Angeles.

STUFFING FOR FISH

Two cups bread crumbs, two teaspoons salt, one-eighth teaspoon pepper, one tablespoon chopped parsley, one teaspoon onion juice, one tablespoon capers or chopped pickle, one-fourth cup melted butter. Moisten bread crumbs with one-third cup of boiling water. Toss in mixing bowl until moisture has been taken up. Now add melted butter and seasonings. Mix well and spread on fish. —Elizabeth R. Hill, Los Angeles.

SCALLOPED SHAD ROES

Boil the roes in water with one teaspoon vinegar till tender; lay in cold water five minutes and wipe dry; crumble but not crush. Take yolks of three hard-boiled eggs and beat to a powder, then beat in one cup of drawn butter; add pinch of salt and some pepper and then the roe mixture. Put a layer of bread crumbs in buttered baking dish, then mixture and cover with crumbs. Dot with butter over top and bake covered until it begins to bubble, then brown uncovered. — Lillian Welsh Knapp, Pasadena, Cal.

BAKED CHICKEN HALIBUT

Roll a two-inch steak of fresh young halibut in flour, slightly salted. Line the bottom of a bake pan with slices of bacon, place the fish on the bacon. Cut fresh tomatoes one-half inch and cover the fish. Sprinkle one teaspoon of minced onion over the tomatoes and sift flour on the top, also bits of butter. Add one teaspoonful of Worcestershire sauce to a cup of water and pour around the fish. Cover and bake in a moderate oven three-quarters of an hour. Baste the fish with the gravy. Don't let the fish cook dry. Add water if needed. Place the fish on a platter and pour the gravy over the top. Garnish with parsley and lemon.—Mrs. A. M. Seibert, Los Angeles.

MAITRE d'HOTEL BUTTER

One-fourth cup butter, one-half teaspoon salt, one-half tablespoon chopped parsley, three-fourths tablespoon lemon juice, one-eighth teaspoon pepper. Put butter in a bowl and cream. Add salt, pepper, and parsley — then lemon juice very slowly. The heat of the fish will dissolve the butter.—Elizabeth R. Hill, Los Angeles.

ROCK COD A LA SURPRISE

One rock cod (three pounds), one dozen soda crackers, two eggs, one-half teaspoon salt, six strips bacon, one-half pint shrimps, one sweet pepper, two ounces butter, one-fourth teaspoon mace. Have the fishman split the fish open in the front, remove the meat and bones carefully, keep the skin as perfect as you can, cut meat in small pieces and combine with the dozen crackers rolled fine, two eggs, one-half pint shrimps cut very fine, one sweet pepper chopped fine, two ounces butter, salt and mace, stuff the skin of fish with this filling, sew up and bake in moderate oven three-fourths of an hour, cover top of fish with six strips of bacon.—Mrs. Willie Person, Los Angeles.

REGINA CREAMED LOBSTER PATTIES

Two cups diced boiled lobster, one cup mushrooms, broken in pieces; one-half small onion, sliced; one tablespoon parsley, minced; one tablespoon green pepper, minced; one tablespoon pimiento, cut into small pieces; three tablespoons butter; two tablespoons flour; one-half teaspoon salt; dash of cayenne; dash of nutmeg; two egg yolks, beaten; one and three-fourths cups evaporated milk; three-fourths cup water. Melt the butter in a double boiler, add the onion, pepper, pimiento, parsley and mushrooms. Stir and cook all together for ten minutes. Add the flour, mixing thoroughly. Combine the water and milk and pour two cups slowly into the mixture, reserving one-half cup. Add the lobster and cook ten minutes longer. Just before serving, add the remaining diluted milk to the egg yolks and pour into the lobster. Cook five minutes longer and serve immediately in patty cases or on toast points.—M. M. Turner, Riverside, Cal.

OYSTER SAUSAGE

Chop fine one pint of oysters and mix with one-fourth pound of ground veal, one-fourth pound of ground suet, one cup of bread crumbs. Season with salt and pepper and add one egg. Roll in bread crumbs or flour and fry in butter. — Columbia I. Kercheval, Alhambra, Cal.

FILET OF SOLE A LA CALIFORNIA

One filet (one pound), one tomato, one pimiento, one-half teaspoon salt, one onion, one dozen ripe olives, two tablespoons bread crumbs, two tablespoons butter. Place filet in baking pan and slice tomato thin, cover sole with this, then chop coarsely the pimiento, onion, olives; mix with bread crumbs the butter and salt and spread over the tomatoes, butter pan well before placing the filet in pan, bake about three-fourths hour in moderate oven, serve with sliced lemon.—Mrs. Willie Person, Los Angeles.

BAKED HALIBUT WITH DRESSING

Wash and dry a three-pound piece of halibut, or any large fish desired. Stuff with the following dressing: One cup cracker crumbs, one-half teaspoon salt, one-half teaspoon pepper, one small onion chopped fine, two pickles chopped fine, one teaspoon chopped parsley, one teaspoon capers, two tablespoons melted butter. This makes a dry, crumbly dressing. If a moist stuffing is desired, use stale (not dried) bread crumbs and moisten with one beaten egg and the melted butter.—Miss Ada Bennett, Los Angeles.

MAINE HALIBUT LOAF

One pound uncooked halibut, one pint bread crumbs taken from middle of baker's loaf, one cup cream, whites of four eggs, one teaspoon salt, one-fourth teaspoon celery salt, three drops onion juice. Chop halibut and add salt. Cook fish, bread crumbs and cream into a smooth paste, and add celery salt and onion juice. Add beaten whites of eggs, place in bread pan lined with well greased paper, place pan in hot water and bake in moderate oven until firm (one-half to three-fourths of an hour). Turn out of mould and serve with almond sauce.—Eva M. Dickenson, Glendora, Cal.

SOUSED FISH

Three slices of fresh salmon cut in cubes about one inch square. Sprinkle with salt and pepper. Place in baking dish, cover with one diced onion about the size of an egg, a few bay leaves and whole cloves with three-fourths cup of vinegar and one-fourth cup of water. Bake in moderately hot oven forty minutes. Let stand at least six hours and serve cold, accompanied with lettuce and salad dressing.—Mrs. A. P. Snook, Fullerton, Cal.

BELL PEPPERS STUFFED WITH OYSTERS

One pint of oysters, ten large green sweet peppers, three cups of stale bread crumbs, one-half onion chopped fine, pepper and salt to taste. Cut away the stem end of the peppers and remove seeds. Chop one pepper with the onion and saute these brown in butter. Parboil oysters in own liquor until they are plump. Pour enough hot oyster liquor over the bread crumbs to moisten them, season with pepper and salt, mix with sauted onion and chopped pepper. Fill each green pepper with this mixture, including three oysters for each pepper. Sprinkle the tops with bread crumbs which have been moistened with melted butter. Bake in a moderate oven until brown.—Miss Mary Helen Carpenter, Los Angeles.

LOBSTER FARCI

Two and one-half cupfuls boiled lobster, one and one-half cupfuls cream or milk, three tablespoonfuls butter, three tablespoonfuls flour, one-fourth teaspoonful nutmeg, few grains cayenne, six tablespoonfuls bread crumbs, yolks two hard-boiled eggs, one teaspoonful salt, one tablespoonful chopped parsley, whites two hard-boiled eggs, one-half teaspoonful Worcestershire sauce. Make a white sauce of the butter, flour, milk and the seasonings. Remove from the heat, add the parsley minced, and the egg yolks mashed. Stir in the lobster meat and the egg whites cut in small cubes. Have the lobster shells washed and dried. Cut off the sides of the body shells one-half inch. Fit the body and tail pieces together, put in the mixture, cover with buttered crumbs and bake till brown.—Mrs. M. M. Turner, Riverside, Cal.

FISH CROQUETTES

One pint cold boiled fish free from bone and skin, minced fine, one pint hot mashed potato, one tablespoon butter, one-half cup hot milk, one beaten egg, pepper and salt and a little chopped parsley. Mix well and let cool. When cold make into balls, dip into a beaten egg, roll in bread crumbs and fry in hot lard.—Lillian Welsh Knapp, Pasadena, Cal.

FISH CROQUETTES

Two cups of left over any kind of fish. Grate half onion over this. Two tablespoons of lemon juice, half teaspoonful salt and a dash of cayenne, one cup of croquette sauce. Preparation: Use remnants of any left over fish, sprinkle with lemon and onion juice, dust lightly with salt, pepper and the sauce. Shape into small croquettes or cutlets, roll in toasted bread crumbs, fry in hot deep fat one minute. Have some of the sauce in separate gravy bowl to serve with it.—Mrs. Louis Fleckenstein, Long Beach, Cal.

SALMON CURRY

Cut four hard-boiled eggs lengthwise into quarters. Separate a can of salmon into bits and sprinkle with one-fourth cup chopped cucumber pickle, juice of one-half lemon, a little minced onion. Let this stand while curry dressing is being made. Dressing: Melt one-fourth cup butter, add one-fourth cup flour, one tablespoon of curry, one-half teaspoon salt. Cook until frothy. Add gradually one pint milk. Let boil once. Then set over hot water. Add fish, etc. Serve on salt wafers.—Ida G. Malcolm, Puente, Cal.

OYSTER STUFFING FOR FISH

One pint of oysters, one cup of seasoned and buttered cracker crumbs. Drain and roll each oyster in the crumbs. Fill the fish with the oysters and sprinkle the remainder of the crumbs over the fish. When fish is stuffed, sew the opening up as you would chicken for roasting. Place in deep pan and salt and flour the top. Put two or three slices of fat salt pork over top of fish and as the fat melts baste the fish and baste often. Bake until brown. The cream sauce is lovely poured over this fish when ready for serving.—Miss Ada Bennett, Los Angeles.

FILLET OF SOLE

For the fillet of sole: Sprinkle the fillets with salt, pepper and a little allspice. Place in a pan with four tablespoonfuls chopped onion, one teaspoonful of chopped parsley and four tablespoonfuls of olive oil. Fry to a nice brown. Place in a hot platter, garnish with lemon slices, and sprig of parsley. Serve egg sauce.—Mrs. Marian MacDonald, Whittier, Cal.

BAKED STUFFED SOLE WITH MAITRE d'HOTEL BUTTER

Select two pounds of boned sole (which is the real filet de sole). Wash fish and dry with cheesecloth. Sprinkle each piece with salt and spread with stuffing. Roll up and tie with cord at both ends of roll or use toothpicks to hold rolls together. Place in greased baking pan and baste occasionally with hot water to which you have added one tablespoon fat to each cup of water. Bake in hot oven, allowing fifteen minutes to the pound and fifteen minutes additional. Serve with Maitre d'Hotel butter. A whole fish, as a halibut, barracuda or rock cod, may be used, but the boned sole is most delicate and delicious.—Elizabeth R. Hill, Los Angeles.

CHAUD-FROID OF SALMON

One can salmon (pound), one teaspoon mustard, few grains cayenne, yolks two eggs, three-fourths cup milk, one-fourth cup weak vinegar, one-half tablespoon salt, one and one-half tablespoon sugar, one-half tablespoon flour, one and one-half tablespoon melted butter, three-fourths tablespoon gelatine, two tablespoons cold water. Mix dry ingredients. Add egg yolks, butter, milk and vinegar. Cook over boiling water, stirring constantly until mixture thickens. Add gelatine soaked in cold water. Strain and add to salmon, fill individual moulds and chill. Serve on lettuce leaves with:

CUCUMBER SAUCE

Beat one-half cup heavy cream until stiff. Add one-fourth teaspoon salt, a few grains pepper and gradually one and one-half tablespoons vinegar. Pare, chop and drain through cheesecloth one cucumber. Add to the whipped cream,—Helena White, Los Angeles.

DEVILED OYSTERS

One-quarter teaspoonful of dry mustard, one-half saltspoon of pepper, one-half saltspoonful salt, the yolk of one egg. Mix to smooth paste and cook six large oysters with the paste. Roll the oysters in fine bread crumbs or crackers and broil over a clear fire. Arrange on platter and serve at once.—Miss Mary Helen Carpenter, Los Angeles.

SMALL FRESH FISH BAKED IN A CRUST

Clean the fish and wipe dry. Cut gashes one inch apart on each side, sprinkle with salt and pepper. Make a rich biscuit crust with baking powder, or make a pastry crust. Roll it out half an inch thick, wrap the fish in the crust, pinch the edges together and bake about half an hour. Serve with cream sauce and hard-boiled eggs. Garnish with paprika and parsley.—Miss Ada Bennett, Los Angeles.

OYSTERS A LA CREOLE

Cut two dozen oysters fine. Add three chopped hard-boiled eggs, dash of salt and pepper, one rounded tablespoonful of butter. Put into hot skillet, stir briskly for one minute. Then add one cup of cracker crumbs, one-half cup sweet cream. Fill oyster shells with mixture. Brush top with beaten egg, dot pieces of butter on the top, brown slightly. Serve hot with finely chopped parsley sprinkled on top.—Ellen E. Murray, Los Angeles.

CRAB PATTIES

Soften, in a porcelain saucepan, six tablespoonfuls of butter and stir into it six tablespoonfuls of flour, one-half a teaspoonful of salt and one-fourth a teaspoonful of pepper. When blended, add one cup of milk and one-half a cup of thin cream, and stir until very thick. Remove from the heat and add two teaspoonfuls of anchovy paste dissolved in a little hot water, and then mix in the meat from three large crabs. Have ready a mold lined with a light paste, pour in the mixture, cover with a sheet of paste (pierced to allow escape of steam) and bake for thirty minutes. Can be baked in individual crab shells, if preferred.—Mrs. M. M. Turner, Riverside, Cal.

SALT FISH OMELET

One cup shredded codfish, two and one-half cups cracker crumbs, one quart milk, three eggs, pepper and salt to taste. Soak crumbs and fish in milk till soft, add beaten eggs slowly. Pour in a buttered earthen dish and bake in medium oven till set and firm. Serve hot in same dish.—Lillian Welsh Knapp, Pasadena, Cal.

SALMON AND EGGS CREAMED ON TOAST

Make a cream sauce of one tablespoon flour, one-half tablespoon butter, one-third teaspoon salt, dash of pepper, one cup milk. Cook until desired thickness. Add four chopped hard-boiled eggs and one can of salmon. Serve on hot rounds of buttered toast. Cover with grated cheese and paprika.—Mrs. E. B. Conant, Los Angeles.

BARRACUDA (ITALIAN STYLE)

Cut your fish in slices three inches thick, dry and roll in flour; put enough olive oil in saucepan to fry fish brown on both sides, then sprinkle over the top finely chopped parsley and tooth of garlic (onion can be used instead of garlic), salt, red pepper and enough bouillon (water can be substituted) to half cover the fish, cover and simmer slowly for about twenty minutes; when done place fish on platter and remove gravy from fire. Add the yolk of an egg which has been dissolved, and the juice of a lemon, mix well, pour over fish and serve.

BOILED FISH WITH VEGETABLES

Make a stock by frying in a saucepan one good sized onion, one carrot, stalk of celery, sprig of parsley, tablespoonful of butter, a tablespoonful of flour, three whole black peppers, three cloves. Add three quarts of water, cup of vinegar, salt. Boil for twenty minutes and skim well. Place fish in kettle and pour the vegetable mixture over, cook slowly until done. Make a dressing or sauce by rubbing the yolks of two hard-boiled eggs to a smooth paste with two tablespoonfuls of olive oil, half a teaspoonful of mustard, a little pepper and salt, thin with vinegar to taste. Egg sauce or drawn butter may be used if preferred.—Minnie C. Childs, Tustin, Cal.

FINNAN HADDIE A LA DEL MONICO

One and one-half pounds haddie, one ounce butter, one raw egg, one cup cream, one hard-boiled egg, one teaspoon grated cheese. Put haddie through meat grinder. Braise in butter. Add cream, hard-boiled egg shredded, raw egg beaten, cheese thickened.—Ida G. Malcolm, Puente, Cal.

HALIBUT CREOLE STYLE

Get a thick square piece of halibut, or other fish if preferred. Wash it, lay it on a baking dish, season with salt and pepper. Chop a clove of white garlic about the size of a bean and strew over the fish, then put on a cup of canned fresh tomatoes, bake until the flakes separate. Dish up without breaking. The comination of garlic and tomatoes gives the name creole to a dish.—Mrs. C. W. Griffin, Santa Barbara, Cal.

PLANKED FISH

Shad, flounders, sunfish or any flat fish. Cut off head and tail, split down the back but do not cut quite through the belly. Make a dressing of two cups of white bread crumbs, a half level teaspoonful of fresh thyme, one teaspoonful of grated onion, one level teaspoonful salt and pepper, piece of butter the size of a walnut. Mix thoroughly and pack inside the fish. Put fish into shape. Place fish on plank to broil, cover with slices of bacon to keep the fish moist. Baste frequently. Hickory or oak is best for plank but any clean board will do.—Ellen E. Murray, Los Angeles.

DEVILED OYSTERS

Drain twenty-five oysters. Allow cold water to run over them. Then place in a hot saucepan and shake until they reach the boiling point. Drain; save the liquor and add to it enough milk to make a half pint. Mix one tablespoon butter and one of flour. Add to this the oysters and milk. Stir until boiling. Then add one-half teaspoon salt, dash of red pepper, one-half teaspoon onion juice (or use onion salt), and oysters chopped. Stir until smoking hot and add yolks of two eggs slightly beaten and a tablespoon chopped parsley. Serve at once.—Ida G. Malcolm, Puente, Cal.

DELICIOUS FISH FLOAT

Prepare one package gelatine with plain or lemon flavor. Pour half of it in flat bottom pan to harden. When beginning to set, place on it the large sardines, either plain or tomato sauce (any brand in the flat oval cans is the size). Place, around and on each fish, garnishes of cut pimientoes, olives or parsley and put other half of gelatine over all. When very hard, cut each serving in oblong piece to contain one fish and garnish. Place on lettuce, garnish with lemon slices covered with paprika.—Mrs. E. B. Conant, Los Angeles.

BAKED TUNA WITH RICE

Boil one cup of rice in one quart of boiling salted water until done. Drain and steam rice until it is flaky. If cold rice is used, use two cups of cooked rice. Grease a baking dish and line bottom with one-half of rice. Cover this layer of rice with the contents of one can of tuna, which has been broken up slightly and seasoned with one teaspoon of lemon juice. Cover the tuna with the remainder of the cooked rice. Pour one cup of cream or cream sauce over all, dot with tiny lumps of butter and bake in a moderate oven about thirty minutes or until slightly browned.—Elizabeth R. Hill, Los Angeles.

HALIBUT STEAK A LA JARDINIERE

Leave in salt and water for one hour, wipe dry, rub melted butter on both sides of the steak and lay it on rings of onion in a covered roaster. About the steak, lay a par-boiled carrot, diced; one-half dozen small, whole tomatoes, peeled; a sliced green pepper, seeds removed; and one-half cup of green peas, cooked, each vegetable separate from the rest. Add just enough hot salted water to keep the fish from scorching, put a tablespoon of butter over the top and bake, covered, twelve minutes to the pound, basting three times. Dish upon a hot platter, the vegetables laid in heaps about the fish. Add a little water to the liquor in the pan, with a teaspoon of browned flour rolled in butter. Boil up once and serve as sauce. Fresh halibut needs no soaking.—Mrs. M. M. Turner, Riverside, Cal.

FRESH BOILED SALMON

Two pounds of fresh salmon. Put salmon into a small cloth sack and fasten end. Fill kettle half full with water and bring to a boil. Add the juice of half a lemon and one-half teaspoon of salt to the water. Drop sack with salmon into the water and boil for forty minutes. Serve with egg sauce. This will serve six persons.—Mrs. Mame E. Webber, Pasadena, Cal.

FISH FOR DUTCH LUNCH

Four medium-sized boiled potatoes, diced, four slices of pickled beets diced, three pickles diced, (either sweet or sour,) one hard-boiled egg diced, two pickled herring, all bones removed, and fish cut in small pieces, one small onion diced; mix all together, and add half cup of mayonnaise, or French dressing, salt and pepper to taste. Mix all together and serve on lettuce leaves. — Miss E. Wackerle, Long Beach, Cal.

FISH STUFFING

Two tablespoons of shortening, one-third teaspoon of pepper, one cup of stale bread crumbs, one teaspoon of grated onion, one-fourth teaspoon salt, one teaspoon chopped parsley, one tablespoon chopped pickles, one-fourth cup boiling water. Preparation: Melt shortening, add crumbs, and stir until crumbs are golden brown on not too hot fire. Then add seasoning and water. The pickles may be omitted and use either capers or half dozen oysters. —Mrs. Louis Fleckenstein, Long Beach, Cal.

TUNA A LA NEWBURG

Two cups of tuna, one and one-fourth cup sweet milk, one tablespoonful flour, three tablespoonfuls butter, two egg yolks, one teaspoon of lemon juice, one-half teaspoon of salt, one-fourth teaspoon of paprika, cayenne to taste. Melt butter in saucepan, add flour and stir until smooth; add cold milk slowly; boil until thick. Then add the well-beaten egg yolks and seasoning; then add the tuna. Put all in top of double boiler over fire for fifteen minutes; and the lemon juice and serve at once.—Bessie C. M. Wood, Santa Ana, Cal.

ANGELS ON HORSEBACK

(Broiled Oysters)

Trim the beards from as many oysters as may be required, wrap each in a very thin shaving of fat, streaky bacon; run them one after the other on a silver skewer, and hold them over a toast in front of a clear fire until the bacon is slightly crisp; serve on the toast immediately. (Fine.) — Bessie C. M. Wood, Santa Ana, Cal.

MOLDED SALMON

Make salad dressing of, one egg, one tablespoon butter, three-fourths cup milk, one-fourth cup vinegar, one tablespoon flour, one teaspoon salt, two tablespoons sugar, one-half teaspoon mustard. While still hot add to it one tablespoon gelatine which has soaked in two tablespoons of cold water. Then add one can of salmon which has been broken in pieces. Let set in mold and serve with cucumber sauce.—Mrs. Stanley S. Foote, El Monte, Cal.

ESCALLOPED CLAMS

Butter baking dish, cover bottom with bread crumbs and crackers mixed, then put in layer of minced clams and another layer of crumbs and crackers and another of clams, each time putting small dots of butter over each layer, and salt and pepper. Finish with layer of crumbs, then pour one cupful milk and clam juice over all and bake ten minutes in hot oven; uncover, brown very light.—Miss Lillian M. Kuster, Long Beach, Cal.

MACKEREL STUFFED WITH PRUNES AND APPLES

Take a one and one-half pound fresh mackerel, clean, but do not remove head. Then make a stuffing of prunes and apples chopped fine, and stuff fish with same. Lay fish in pan and sprinkle well with salt and pepper, squeeze juice of half lemon over top and put one-half cup cold water in bottom of pan. Bake fish one-half hour in good oven, basting often; don't add butter as mackerel is oily enough. Serve with paprika over top and garnish with parsley and sliced lemon. The fruit stuffing gives it a nice and different flavor.—Mrs. Lillian M. Kuster, Long Beach, Cal.

TO BREAD FISH

First put in milk, then in bread crumbs or corn meal.—Mrs. Louis Fleckenstein, Long Beach, Cal.

BAKED HALIBUT

Take a nice piece of halibut, and lay it in salt water for two hours. Wash and wipe it dry. Set it in a dripping pan in a moderate hot oven, and bake an hour, basting often with butter and water heated together in a cup. When a fork will penetrate it easily, it is done.—Miss Evelyn Wyatt, Hollywood, Cal.

FRIED SAND DABS

Open and clean fish, cut off heads, and mix a little cornmeal and flour together. Dip each fish in this, covering well, and fry in oil, salt and pepper to suit taste. Have lid over top after fishes are turned once, and let the steam stay in pan, then they will be nice and brown and soft instead of hard, like most fried fish, and will also be moist. Serve with lemon cut into eighths.—Miss Lillian M. Kuster, Long Beach, Cal.

COD FISH PATTIES

One cup cold boiled cod fish. Chop fine, removing all bones, add one cup cold mashed potatoes. Then beat one egg well, to which has been added one-fourth teaspoonful grated nutmeg, and mix the egg with cod fish and potatoes. Form in little patties and fry in pan with lard and butter mixed until a nice golden brown. Serve with water cress chopped fine.—Miss Lillian M. Kuster, Long Beach, Cal.

BAKED HALIBUT SPANISH STYLE

Remove the bone from a slice of halibut five inches thick and fill the hole with one cup of bread crumbs. Mix this with enough milk to make a stiff paste. Season with a half teaspoonful of salt and a dash of pepper, the grated half of a small onion, a sprig of parsley, and a teaspoonful of lemon juice. Place the halibut on a rack in roaster, cover with slices of thin strips of bacon and sprinkle all with toasted bread crumbs. Put half cup of water and half cup of canned tomatoes over this. Cover the roaster and bake from thirty to forty-five minutes. Serve hot.—Mrs. Louis Fleckenstein, Long Beach, Cal.

FISH STUFFING

One cup of bread crumbs mixed with one tablespoon of butter, one egg, salt, onion, pepper, onion to taste, one cup of soup stock or tomato juice.—Mrs. Louis Fleckenstein, Long Beach, Cal.

BOILED WHITE FISH

Cook in salted water for half an hour, then add one-half cup of vinegar or lemon juice. Cook slowly from this on, allowing ten minutes to the pound. Drain, garnish with parsley and lemon sliced thin, cover with drawn butter. — Minnie C. Childs, Tustin, Cal.

BOILED FRESH COD NEW ENGLAND STYLE

Clean and wrap in cloth, place in kettle well covered with water in which a tablespoonful of salt and tablespoon of scraped horseradish has been added. Boil half an hour and let cook slowly for two hours. Turn out on hot platter and serve with drawn butter, oyster or egg sauce.—Millie C. Childs, Tustin, Cal.

FISH DUMPLINGS

One cup boiling water, two teaspoons butter, one-half teaspoon salt, dash pepper, one and one-half cups rich milk, two egg yolks. Mix thoroughly and add one cup ground cooked fish (if uncooked must boil longer). Drop into boiling water or clear soup, cook ten minutes if fish cooked before, twenty minutes with uncooked fish. Serve with lemon or drawn butter.—Mrs. E. B. Conant, Los Angeles.

CALIFORNIA DEVILED CRAB

Meat of one large crab, one cup of bread crumbs, one egg, enough milk to soak bread well, pepper, salt, mustard and cayenne. Beat egg well and pour over the milk in which the bread crumbs have been soaking. Add the minced meat of crab and the seasonings to taste. Clean and scrape the crab shell; the fuzz will scrape off easily. Butter it inside and fill with the mixture and dot lightly with butter. Place in a baking pan and bake about thirty minutes or until nicely brown on top. Baste occasionally with milk while cooking. Serve in shell garnished with water cress or parsley.—Mildred E. Arthur, Oakland, Cal.

BAKED SALMON WITH RAISINS

Clean, dry and lay entire piece of fish in baking pan. Cover with small can of tomatoes, then chopped parsley and sprinkle raisins over and around to almost completely cover top. Bake about thirty minutes. Serve on bed of water cress or lettuce.—Mrs. E. B. Conant, Los Angeles.

BAKED COD OR HALIBUT STEAK

Wash and dry four slices of the fish. Season with one teaspoonful salt, a dash of pepper, put in baking pan and pour around one-half cup of hot water and one tablespoonful of shortening. Bake twenty minutes, basting often unless it is baked in covered roaster. When done, remove skin and bone and pour over either cheese or tartar sauce.—Mrs. Louis Fleckenstein, Long Beach, Cal.

BAKED SALMON STEAKS

Remove the skin from a thick square piece of salmon steak. Place in the roaster or baking pan. Dredge with flour and one saltspoonful of salt, a dash of pepper and a teaspoonful lemon juice. Add one cup of boiling water, one teaspoon butter. Cover and bake one and one-half hours. Or you can take two slices and put a stuffing between same as used with the white fish. This is delicious baked in this way.—Mrs. Louis Fleckenstein, Long Beach, Cal.

CATALINA SOFT SHELL CLAM PIE WITH POTATO CRUST

Remove the shells from a quart of soft shell clams, wash in several waters to get rid of sand and chop clams rather fine. Put through the food chopper six slices of breakfast bacon and let cook until the fat is melted. Add the clams and let cook three or four minutes. Blend with cold water three tablespoonfuls flour, one-half teaspoonful of pepper and two teaspoonfuls of onion juice. Add this to the bacon and stir until thick. Place mixture on a bed of mashed potatoes in a greased baking dish, cover with one and one-half cups of highly seasoned mashed potato, mixed with one or two very stiffly beaten eggs. Bake until the top potato crust is brown and serve hot.—Mrs. M. M. Turner, Riverside, Cal.

SAUTED TROUT

Clean the trout well and cut into neat pieces. Lay it in a small baking tin with couple of onions chopped small, a few herbs, mace and nutmeg, pepper, salt, a few bits of butter, and vinegar to cover. Cover over the top and cook till tender. Serve with mayonnaise. Good eaten cold.—Mrs. V. S. Martin, Los Angeles.

FISH PIE

(A one-dish meal of left overs)

Place a layer of mashed potatoes in a buttered baking dish, then a layer of flaked fish; cover with a highly seasoned cream sauce and add a layer of sliced hard-boiled eggs and more sauce. Top with a half-inch layer of mashed potato, score it each way with a fork, grate cheese over the top, brown and serve.—Mrs. R. I. Albright, Los Angeles.

One-half pound smoked salmon broiled on skin side, two cups boiled rice, very dry. Butter size of walnut, dash red pepper, six hard-boiled eggs. Break salmon in small pieces, mix with rice, pepper and butter, using a fork. Slice eggs and serve on top. Serve very hot. This recipe came from China and is most delicious. — Mrs. Charles Jay, Wilmar, Cal.

SALMON A LA RUSSE

Two pounds salmon, three fresh red tomatoes, two hard-boiled eggs, one glass of vinegar, one big onion, one or two bunches of lettuce, five tablespoons mayonnaise, one leaf of laurel, one and one-half quarts of water. Wash fish thoroughly in cold water, lay in a deep dish, pour over it one glass of boiling vinegar and cover it hermetically for a few seconds. Boil in big pan of water with chopped onion and laurel, salt and pepper. Put fish in and boil for about fifteen or twenty minutes. When ready, lift it above the water and pour on it one glass of cold water. Then lay in on a round plate in the center, cut up and masked with sauce. Place the salad around the salmon, garnish with scalloped and peeled and sliced tomatoes, hard-boiled eggs and chopped parsley. Serve some mayonnaise separately.—Mrs. V. S. Martin, Los Angeles.

BAKED FISH

A medium-sized white fish or sliced salmon. Clean thoroughly and use the following filling. Rub the fish inside and out with salt, pepper and butter and a little flour. Stuff and tie with cord. Place in roaster and bake, allowing ten minutes to the pound. — Mrs. Louis Fleckenstein, Long Beach, Cal.

FLOUNDERS A LA MAUJOURY

Place the fish in a baking dish of fire-proof ware with a large tumbler of white grape juice, two tablespoonfuls of butter and one teaspoonful of salt. Put in a hot oven and cook down. Pour off the gravy and add the yolks of three eggs which have been beaten into a pint of cream, add a dash of cayenne, simmer for two minutes, pour over fish and serve.—R. Barlow, Los Angeles.

BAKED FINNAN HADDIE

One medium-sized finnan haddie, two and one-half to three pounds. One and one-half cups bread crumbs, one-eighth pound of butter, one-half teaspoon pepper. Soak fish over night to freshen. Sprinkle with bread crumbs, season with pepper and dot with butter. Put in baking pan and bake about a half hour or until bread is a rich brown. Add a little water, about half a cup, and a tablespoon of butter while baking and baste fish occasionally until done. After removing fish from pan, pour remaining liquid over it and serve piping hot.—Mrs. F. T. Mayes, Beverly Hills, Cal.

SHRIMP PIE

Two and one-half cups shrimps, two cups potatoes, cooked and sliced thin, one cup peas, four anchovies, three tablespoons flour, two cups milk, one-half teaspoon salt, one-eighth teaspoon pepper, two tablespoons butter, short biscuit crust. Cut the shrimps in small pieces, mince the anchovies and butter in a baking dish. Put in a layer of shrimps, then one of potatoes, and then one of peas. Sprinkle with some of the anchovies, salt, pepper and flour. Repeat until all is used and pour over the milk (scalding hot). Cover with crust (slashed to allow escape of steam) and bake thirty minutes in a moderate oven.—Mrs. M. Grace Harrah, Colton, Cal.

TUNA DELIGHT

One large can tuna, one green pepper, one tablespoon butter, one tablespoon flour, one cup milk, salt and pepper. Flake the fish. Make a sauce of the butter, flour, milk and seasonings. Then add the pepper, cut into small strips. Simmer for a few moments, but do not allow to come to a boil. Add the fish and cook until thoroughly heated.—Mrs. C. W. Tilden, Pasadena, Cal.

CREAMED FISH

Cut in pieces two and one-half or three pounds of fresh fish and four medium-sized onions. Add large handful salt and five bay leaves. Cover with boiling water and boil fish five to ten minutes. When fish is done, drain off water and lift fish out with a fork. Then put the following sauce in kettle and boil: Two and one-half cupfuls of milk, one heaping tablespoon flour, one heaping tablespoon sugar, one teaspoonful salt, one-half teaspoonful pepper, one quarter teaspoonful allspice, tip of knife cloves and large piece of butter size of an egg. Last add two tablespoonfuls of vinegar. Let this boil and then put fish in and let boil a few minutes longer.—Mrs. Albert Schliem, Arroyo Grande, Cal.

LOBSTER CARDINAL IN RAMEKINS

Two tablespoons butter, one tablespoon fine chopped green pepper, one teaspoon fine chopped chives, two and one-half tablespoons flour, one and one-half cups hot cream or chicken stock, one-half teaspoon of salt, few grains cayenne, few grains nutmeg, one tablespoon chopped parsley, one tablespoon lemon juice, one and one-half pound cooked lobster, one-half cup pistachio nuts and one truffle if desired. Melt butter, add pepper and chives and cook until yellow. Add flour. When smooth, add hot liquid and seasonings and stir until sauce boils. Add lobster meat diced, the nut meats blanched and shredded, and truffle chopped. Serve very hot in ramekins or pattie cases. Crab meat, shrimps, cooked fish or oysters may be substituted for the lobster. Mushrooms sauted and cut in pieces, red pepper or ripe olives (cut small) may be added.—Mrs. M. Grace Harrah, Colton, Cal.

KEGEREE

One cup of cold fish, boned and skinned. One cup boiled rice, one tablespoonful butter, one teaspoonful dry mustard, two soft boiled eggs, little salt and cayenne. Mix altogether and serve very hot on buttered toast. Garnish with cut lemon and parsley.—Mrs. F. Hollinshead, Los Angeles.

LOBSTER FARCI

One can lobster, or its equivalent of fresh lobster, one pint of milk, one tablespoonful butter, four tablespoonfuls of flour, one-fourth teaspoon salt, dash of cayenne. Melt the butter, add the flour, and when bubbling add the milk gradually; when thick and smooth, add lobster, which has been picked fine, season, put in buttered shells, cover with buttered crumbs, and bake till brown.—Marjory Madden, Laguna Beach, Cal.

COD FISH HASH

One pint potato cubes, one-half pint salt cod fish, one tablespoon butter, three-fourths cup rich milk, one tablespoon green chili. Put the shredded fish and the potato cubes into a stewpan, cover with boiling water and cook until potatoes are done. Test with fork, so that potatoes do not cook to a crumbling point. Drain off water and let cool. Then put the butter into a pan and heat slowly. Add the milk to the fish and potatoes. Salt if necessary and add chili. Pour all into a frying pan and brown.—Mrs. C. W. Tilden, Pasadena, Cal.

SALMON GEMS

Remove skin from one can of red salmon. Add two tablespoons celery, one and one-half tablespoons onion, two tablespoons bell pepper, all chopped fine, one-fourth cup peas, one egg slightly beaten, two rolled crackers. Mix thoroughly. Butter muffin tins generously and put in oven a minute to get piping hot. Put salmon mixture in hot tins and bake in a medium oven from twenty to thirty minutes. Serve with tomato sauce or white sauce. If served with the latter, put a tablespoon of white sauce on each gem and place a slice of boiled egg on top with a sprig of parsley at the side. This makes six gems.—Mrs. Grace W. Wilkins, Monrovia, Cal.

SHRIMP SANDWICHES

Grind one large can of shrimp (very fine) through meat chopper. Add four oz. butter and mix thoroughly. Add slowly one-half cup cream; season highly with salt, paprika, a little mustard, and Worcestershire sauce. Cut very thin slices of graham bread, spread with this mixture.—Mrs. E. W. Haynes, Needles, Calif.

FILLETS OF FISH STUFFED WITH RICE

Cook one-fourth cup of rice until soft. Add two hard-boiled eggs, chopped fine, two tablespoons each of chopped red and green peppers, one tablespoon each of parsley and onion, one tablespoon of lemon juice. Spread mixture on one side of fillet of fish, place second fillet above the first and finish with two slices of salt pork. Place in buttered baking dish, cook in hot oven half an hour, basting often with the fat in the pan. When the fish is done, remove the pork, sprinkle the top of the fish with three tablespoons of cracker crumbs mixed with one tablespoon of melted butter and return to oven to brown the crumbs. Serve with sauce made from the fish trimmings.—Mrs. F. W. Green, Los Angeles.

BAKED BARRACUDA, SOUTHERN STYLE

Take a barracuda, weighing about four pounds, rub with salt and pepper inside and out, then fill with the following dressing: Soak bread crumbs in cold water fifteen minutes, remove, press dry. To one cup of bread crumbs, add two tablespoons grated onion, three tablespoons melted butter, one-fourth teaspoon each salt and pepper. Fill body of fish and sew up. Cover with thin slice of fat pork. Bake forty-five minutes in hot oven. After fifteen minutes baste every ten minutes with melted butter. Remove to hot platter, pour on sauce. Sauce: One can tomatoes, one can French peas, two good-sized onions, two good-sized sweet peppers cut fine, one can pimientoes, one-fourth teaspoon salt and cayenne pepper. Cook in stewpan thirty minutes. Pour over fish, garnish with parsley and lemon.—Mrs. H. L. Kramer, Arcadia, Cal.

COD A LA MEXICAN

(Very popular in Mexico.)

Fry a clove of garlic in three tablespoonfuls of olive oil for a minute. Add a pound of potatoes, peeled and cut in slices, and fry brown. Add one pound of pickled cod fish, one can of strained tomatoes, a little marjoram, one cup full of vinegar, and the pulp of four large sweet red peppers, strained through a colander. Cook slowly for two hours.—R. Barlow, Los Angeles.

A PENNY SAVER

Three-fourths cup milk, two tablespoons tapioca (minute), one egg, one-half cup water, three-fourths cup chopped fish (cooked), seasoning. Heat the milk and water in double boiler. Add tapioca and cook ten minutes, stirring frequently. Add fish. Beat egg separately and stir in. Season to taste. Put in baking dish, cover with bread crumbs and bits of butter. Bake until brown. This is a good recipe to use up pieces of left over fish.—Mrs. W. B. Darling, Winslow, Ariz.

SEA SHELLS

Two cups flaked fish, two cups of milk, two tablespoons cornstarch, one tablespoon chopped parsley, one teaspoon butter, one-fourth teaspoon salt. With a fork, flake cold cooked tuna, cod or yellowtail (canned fish may be used if desired), and set aside while making a thick white sauce. Put milk, parsley, butter and salt into a saucepan and, when hot, thicken with the cornstarch dissolved in cold water. Stir till cornstarch is cooked (about two minutes), then add flaked fish and let boil up again. Fill heated pattie shells with the sea food (fish mixture), dust top with paprika and garnish with narrow strips of boiled carrot and sprigs of crisp parsley. For ten shells make a puff paste of one cup of flour, two tablespoons of lard, two tablespoons of butter, one-fourth teaspoon of baking powder, one-fourth teaspoon of salt and about one-fourth cup of very cold water. Roll very thin, shape over inverted gem pans, crimping edges with a fork, and bake in hot oven about fifteen minutes. The shells may be made a day or so before needed and kept fresh in a tin box.—Miss Maud E. Butler, Los Angeles.

BAKED STUFFED FISH WITH OLIVE SAUCE

One whole bass (two pounds), two cups bread crumbs, two teaspoons salt, one-fourth teaspoon pepper, two tablespoons butter melted, one teaspoon chopped onion, one-half cup chopped raisins, one-half cup hot milk. Clean the fish and sprinkle with salt. Mix the crumbs, seasonings, onion and raisins, add melted butter and milk and stuff the fish. Sew or skewer together. Place on a rack in a baking dish and bake one hour, basting three times during the baking with one cup hot water and one tablespoon of Worcestershire sauce mixed, using one-third each time.—Miss Corinne Kelly, San Dimas, Cal.

TUNA CROQUETTES

One pound tuna, one small onion, one teaspoonful salt or more to taste, white pepper to taste, two tablespoonfuls butter, two tablespoonfuls flour, one-half cupful milk, three eggs, one cupful cracker crumbs, three tablespoonfuls Crisco. Take tuna, steam it fifteen minutes with one onion on top. Let it cool, then mince the tuna fine, adding one teaspoonful salt and white pepper to taste, and set aside. In one tablespoonful melted butter, mix one tablespoonful flour, add one-half cup of hot milk and stir till thick and creamy, and add two hard-boiled eggs, chopped up fine, to cream sauce. Mix the minced tuna and cream sauce together and shape into balls size of an egg. When sufficiently cool, roll the croquettes in a beaten egg to which a teaspoonful of water has been added, and then roll them in a mixture of one tablespoonful of flour and a cupful of cracker crumbs, ready for frying. Have the skillet sprinkled with salt to prevent smoking and heat over a moderate fire. When hot, add three tablespoonfuls Crisco and fry the croquettes ten minutes. Just five minutes before finishing, add one tablespoonful butter to give a nice brown to croquettes. Serve on a hot platter. This quantity is sufficient for eight people. The tuna can be boiled in a cupful of water only, instead of steamed, and the fish water used instead of one-half cup of milk, if preferred.—Mrs. Jeannette Howard, Los Angeles.

FISH CROQUETTES

Left over fresh or cod fish may be used. One-half cup of mashed potatoes, one cup flaked fish, one tablespoon of grated onion, one tablespoon chopped bell pepper, salt and pepper. Add one well beaten egg and mix and shape into balls, then rolls. Roll in cracker crumbs. Dip in beaten egg to which has been added four tablespoons of milk. Roll again in crumbs and fry in deep hot fat until brown.—Mrs. Grace W. Wilkins, Monrovia, Cal.

FLEMISH FISH

Cut into six or eight slices a trout weighing two pounds; wash, wipe dry, and sprinkle with a little salt and let stand for one-half hour. Then wash fish and let come to a boil in a bouillon made of five cupfuls of water, one-half cupful of cider vinegar, six or eight cloves, same number of whole peppers, two bay leaves and salt to taste. Take fish out and put into deep dish and add one-half cupful of sugar, one large onion, and one large lemon, sliced, to fish liquid. Boil until onion is tender, then remove from the fire and gradually pour on to the well beaten yolks of two eggs, into which one tablespoonful of flour has been mixed. Return to fire, boil one minute and pour over fish. To be eaten very cold. — Mrs. Albert Schliem, Arroyo Grande, Cal.

DROPPED FISH BALLS

One-half pint raw fish, five medium-sized pared potatoes, two eggs, three tablespoons butter, shake of pepper. Cut the fish in half-inch slices across the grain. Put the potatoes into the boiler and the fish on top of them; then cover with boiling water and boil half an hour, or until tender. Drain off all the water and mash fish and potatoes together until fine and light. Then add the butter and pepper and the egg, well beaten. Have a deep kettle of boiling fat. Dip a tablespoon in it and then take up a spoonful of the mixture, having care to get it into as good shape as possible. Drop into the boiling fat and cook until brown. The spoon should be dipped in the fat every time you take a spoon of the mixture. These balls are delicious.—Corinne Kelly, Los Angeles.

BROILED MACKEREL

Wash and scrape all the thin black skin from the inside of the fish, soak in cold water over night. In the morning wash in cold water and wipe dry. Brush with melted butter, sprinkle lightly with pepper, lay on a greased broiler and broil, with the flesh side down, then turn and broil on the skin side just a trifle. Lay on a hot dish, spread with butter, and serve with stewed gooseberries as a sauce.—Mrs. H. T. McGill, Los Angeles.

SCALLOPED FISH

Boil three potatoes and one and one-half pounds of any coarse white fish. Make a white sauce by melting two tablespoons of butter with one of flour, then add one pint of cold milk, cook until smooth, stirring constantly. Season with parsley and a little pimiento or green pepper. Fill a bake dish with alternate layers of the potatoes sliced, the fish flaked and the sauce. Sprinkle the top with cracker crumbs and dot with butter, bake three-quarters of an hour.—Adelaide R. McManus, Los Angeles.

PLANKED FISH (SHAD OR WHITE ARE BEST)

Clean, wash, remove head and fins. Remove backbone if desired. Rub both sides of fish with salt and pepper. Place fish flat on plank, which must be of oak and oblong shape. Brush fish well with melted butter and all around it and about an inch or more from the fish and a little back from edge of plank, arrange a rim of salt. Lay it around with a teaspoon, keeping it away from the fish, but piling it around well to form a little "mound" entirely encircling the fish. This keeps the butter from running off into the oven. Have the oven piping hot and bake from thirty to forty-five minutes. Remove from oven, dot the fish with bits of butter, garnish with slices of lemon and parsley sprays; set fish, plank and all, into a long platter and send to table. Dressing for baked fish: One cup of bread crumbs, some fine and some not so fine, one tablespoon of butter, melted; salt and pepper to taste, a pinch of sage, one egg, well beaten, one-half cup sweet milk. Mix well and stuff the fish with this dressing. —Mrs. C. B. Simons, Los Angeles.

CREOLE OR SPANISH HALIBUT

Four slices of halibut, three strips of bacon, one large onion, one sweet green pepper, one pint cooked tomatoes, two or three cloves. Cut bacon in fine strips and fry out, add minced onion and pepper. When browned add tomato, cloves, salt and pepper, and cook about five minutes. Put the halibut in a bake dish, pour the sauce over, sprinkle with cracker crumbs and dot with butter. Bake one hour.—Adelaide R. McManus, Los Angeles.

FISH TARTS

Pastry shells: Two small cups of flour, two teaspoons baking powder, four level tablespoons shortening, six tablespoons milk or water, salt. Sift flour, salt and baking powder. Chop in shortening, add milk or water. Roll out thin as for pie, put on lattice top and add following filling: One cupful cold cooked fish, one-half cupful celery, one-half pint of white sauce, one-half onion, one small sweet pepper. Chop the celery and sweet pepper, grate the onion. Mix all with white sauce and fill the pastry shells. Bake until brown.—Mrs. T. T. Swift, Safford, Ariz.

BAKED FISH

Any fresh fish may be used, but this makes the mackerel especially good. Wash and scrape the fish and remove fins. Be sure to break the large blood vessel along the backbone and clean out the blood—this does away with some of the strong taste. Slash about every two inches on both sides and fill the gashes with chopped onion and bacon, equal parts. Salt, dredge heavily with flour. Place about two tablespoons of butter or other fat on it and set in oven in a deep pan until it begins to brown. Be sure that your pan is large enough for the fish to lie flat. Then pour over it one cup boiling water and one-fourth cup vinegar in which you have dissolved one teaspoon sugar. Baste with this every five minutes. Cook in hot oven about forty-five minutes, or until it is a golden brown. Turn onto platter and pour the gravy from the pan over the fish. A little more water may be added if needed. Serve piping hot.—Mina V. C. Buck, Redondo Beach, Cal.

OYSTERS IN WHITE BLANKETS

Use soft, finely mashed potatoes, and make thin cakes. Cover a cake with an oyster, or use more than one, if oyster is not large enough. Put over the oyster another cake of the same size, pinch together the edges of the cakes, lay in a hot pan, well oiled with oil, butter or sweet bacon drippings, and bake until the potato is a light brown.—Mrs. J. J. Shuey, Long Beach, Cal.

CLAM CHOWDER

Cut up three slices of bacon. Put in pan with one-half a medium-sized onion and two tablespoons bell pepper, both chopped fine. When light brown pour in a kettle, add four medium-sized potatoes diced rather small, one-half can each of peas and corn or the equivalent of fresh. Cover with water and simmer until well done. When ready to serve add one can of clams and juice, three cups of milk, two teaspoons butter and one rolled cracker. Bring to boiling point and serve.—Mrs. Grace W. Wilkins, Monrovia, Cal.

JELLIED FISH

Three cupfuls of water, two pounds of any large steaked fish, three cupfuls of strained tomatoes, one teaspoonful of onion juice, one teaspoonful of salt, one-half teaspoonful of table sauce, six stuffed olives, one hard cooked egg, three tablespoonfuls of granulated gelatine, six slices of lemon cut thin. The fish is boiled in three cupfuls of water for twenty minutes. Remove the fish with a skimmer, return the stock to the fire and boil until reduced to two cupfuls. Strain, add tomatoes, onion and seasoning. Cover the gelatine with two tablespoonfuls of water (cold) for ten minutes; then add it to the boiling stock. Remove the skin and bones from the fish, break into small flakes and put into a mold that has been rinsed in cold water. Cut the lemon, egg and olives into thin slices; put around the edge of the bowl, then slowly pour in the mixture. Set in a cold place or in a pan of chopped ice until firm, then turn out on a chop plate that has been lined with shredded lettuce. Garnish with lemon and olives. Serve with tartar sauce or salad dressing. —Mrs. C. E. House, Yorba Linda, Cal.

COD STUFFED

Take a small cod and stuff it with a mixture of four ounces bread crumbs, two ounces suet, a little thyme, marjoram, grated nutmeg, pepper and salt, two tablespoons stock and one egg. Sew it up and put in a baking tin with two ounces of butter and a little stock. Bake in a moderate oven for one hour and baste frequently. Serve with egg or anchovy sauce. — Mrs. Fetherstonhauh, Lindsay, Cal.

SALMON CROQUETTES

Chop fine the half of a very small onion, cream with it a ball of butter the size of an egg yolk, put in pan with a scant half cupful of sweet milk, season to taste with salt and pepper and boil for about five minutes, or until the onion seems cooked, then thicken with a little flour. In the meantime, drain a can of salmon in the colander to free it from oil, remove every particle of skin and bone and mince fine, then stir it into the mixture in the stewpan and cook until thick and smooth, stirring all the while. Spread on a platter to cool, then shape into small balls, roll in fine bread crumbs, then in beaten egg, then in the crumbs again and place on ice for several hours. Fry in deep lard or vegetable shortening until a delicate brown.—Mrs. Albert Schliem, Arroyo Grande, Cal.

FISH PREMIER WITH IMPERIAL SAUCE

One four-pound fish, two dozen large oysters, one-half cup butter, one teaspoon salt, one-half teaspoon pepper, one cup cracker crumbs, one bunch water cress, two lemons, one-half teaspoon beef extract. Remove head and tail of fish. Skin and bone it, leaving it in two oblong whole pieces. Melt butter, add salt, pepper and beef extract. Lay one-half of fish on greased sheet in pan, cover with one-half of oysters, drained, dipped into butter preparation and rolled in crumbs. Place other half of fish on this and remainder of oysters on fish. Put remaining crumbs on top, dot with butter and bake brown. When done, remove to platter, garnish with water cress and sliced lemon and serve with following sauce. — Mrs. Lillian Johnson, Los Angeles.

OYSTER RAREBIT

One cup oysters, two tablespoons butter, one-half pound mild cheese, grated or cut in small pieces, one-fourth teaspoon salt, few grains cayenne, two eggs. Clean, parboil, and drain oysters, reserving liquor, then remove and discard tough muscle. Melt butter, add cheese and seasonings. As cheese melts, add gradually oyster liquor and eggs slightly beaten. As soon as mixture is smooth, add soft part of oysters. Serve on crackers or bread toasted on one side, rarebit being poured over untoasted side.—Helen Jackman, Los Angeles.

STEWED FISH WITH OYSTERS

Cut the fish in pieces for serving, remove the skin and bone. Spread a thick coating of butter over the bottom of a stewpan. Lay in the fish, season each layer with salt and pepper. Pour on enough boiling water to cover and add a tablespoon of lemon juice. Simmer fifteen or twenty minutes or until the fish is cooked, but not broken. Add a tablespoon of flour cooked in a tablespoon of butter. Mix it well with the boiling liquid without breaking the fish. Add a quart of oysters and simmer until plump. Add more seasoning if needed and serve very hot. —Corinne Kelly, Los Angeles.

BAKED FISH WITH OYSTER DRESSING

Use a four-pound fish, any nice firm-meated fish, may be used. Fry one minced onion in a tablespoon of butter, add one teacup of cracker crumbs, one teaspoon of salt, one minced garlic clove, one tablespoon of tomato juice, a pinch of cayenne, and half teaspoon of thyme. Brown and mix well. Add two dozen drained and chopped oysters. Brown until quite dry. With this, stuff the body and head of the fish, sewing the sides of the fish together to keep dressing in well. Dust with flour and lay in the baking pan. Lay slices of fresh tomatoes over the fish also four thin slices of bacon. Squeeze the juice of one lemon over, and also sprinkle over a little salt and cayenne pepper. Bake half an hour in medium heat, basting with tomato juice. Serve with crisp white lettuce and French dressing.—Mrs. J. J. Shuey, Long Beach, Cal.

PLANKED FISH

A fish plank should be made of hardwood, sixteen inches long and twelve inches wide. Heat it very hot, place the fish skin side down, dust with salt and pepper, baste with melted butter, and put it in the under oven of the gas stove, or before a wood fire. Cook quickly for fifteen minutes, baste again, decorate with potatoes a la Duchess, pressed through a star tube. Put it back in the oven and cook until the potatoes are brown. Garnish with parsley and lemon and send to the table.—Mrs. H. T. McGill, Los Angeles.

STUFFED PEPPERS WITH CRAB MEAT

Cut a slice from the stem end of as many green peppers as needed, remove seeds and partition walls and parboil for five minutes. Brush the inside of each with melted butter, and fill with a mixture made of equal quantities of cooked rice and cold crab meat. Moisten the rice with a little sweet cream and add one tablespoonful of grated cheese to a cup of rice. Season the crab meat with salt, paprika, and a few drops of lemon juice. Mix all lightly together and have it quite moist. Place the peppers in an agate baking pan, surround with boiling water, adding half a tablespoonful of butter to half a cup of water. Baste occasionally. Cook about fifteen minutes.—Mrs. E. M. Moores, Los Angeles.

CALIFORNIA CRAB MEAT

Place in a saucepan one-half pound of peeled and quartered mushrooms, and two tablespoonfuls of butter and simmer, one-half hour or until the mushrooms are soft. Add two tablespoonfuls of orange juice, one cup of picked shrimps and the picked meat of one California crab, beat, and stir in two cups of medium cream sauce. Season with paprika and salt. Fill scallop shells with this mixture. Cover with bread crumbs and grated swiss cheese. Bake until a nice brown. Another nice dish is made by filling scooped out baked potatoes with California creamed crab meat and covering with bread crumbs, and grated California cheese. Bake brown in a medium oven and serve with water cress and lemon slices.—Mrs. William S. Cross, Los Angeles.

BOILED FRESH MACKEREL

Must be a perfectly fresh mackerel, remove the skin, wrap in cheesecloth and tie around with twine, put in kettle of boiling water in which a little salt has been added, boil gently for twenty minutes, remove from cloth, put on hot platter and split open, remove back bone and ribs, pour over the mackerel plenty of melted butter slightly browned, if you have never liked fresh mackerel, you will say this is delicious.—Mrs. J. C. Comer, Los Angeles.

CRAB A LA CREOLE

Melt in a saucepan, two tablespoons of shortening, and when hot fry in it for ten minutes, one large onion, and two green peppers, minced. Add two cups of tomatoes, and cook till tender. Make a sauce by mixing two tablespoons of flour with two tablespoons of shortening, and slowly adding one cup of milk, one teaspoon salt, and one-fourth teaspoon pepper, and cook till smooth. Mix with other ingredients, and add two teaspoons of Worcestershire sauce. Pick apart one can of crab meat, and add, and serve hot on buttered toast. To increase the quantity in an economical way, a cup of flaked halibut may be added to the crab meat, and will be undetected in the finished product.—Mrs. V. W. Kehlet, Los Angeles, Cal.

JELLIED SALMON, CUCUMBER SAUCE

One can salmon or same amount cooked fresh salmon, one-half tablespoon sugar, one teaspoon salt, one-half tablespoon flour, one teaspoon mustard, yolks two hard-boiled eggs, one and one-half tablespoons melted butter, three-fourths cup thin cream or milk, one-fourth cup of vinegar, three-fourths tablespoon gelatin, two tablespoons cold water. Drain salmon well (if canned) and wash in colander. Mix well with ingredients adding gelatine (dissolved in the water) last. Put in mold until stiff. Serve with cucumber sauce. Sauce: Beat one-half cup of heavy cream stiff, add a dash of salt and few grains of paprika. Add gradually two tablespoons vinegar and one medium-sized cucumber, peeled and chopped fine, with enough onion juice to flavor.—Mrs. M. Grace Harrah, Colton, Cal.

FINNAN HADDIE A LA DELMONICO

Skin haddock, boil ten minutes in water, put one ounce butter in pan, stir in one tablespoon flour, boil two cups cream and season with salt, white pepper and paprika. Pick fish from bones and drop in sauce. Steam five minutes, stir in yolk of one egg and serve on toast.—Mrs. T. W. Wolf, Santa Monica, Cal.

IMPERIAL SAUCE

One-half cup butter, juice of one lemon, yolk of one egg, one-half cup boiling water, one teaspoon beef extract, one-half teaspoon onion juice, pinch cayenne pepper, one-half teaspoon salt. Cream butter, add salt and yolk of egg. Beat well with fork. To boiling water add lemon juice, onion juice, beef extract and pepper. About ten minutes before serving, combine the two mixtures in a double boiler and cook until thickens. Serve in a sauce boat.—Mrs. Lillian Johnson, Los Angeles.

HUNGARIAN FISH

Chop one pound of raw halibut very fine; add twenty-four almonds that have been blanched and chopped, one small onion grated, one level teaspoonful of salt, one saltspoonful black pepper and the juice of two lemons. Pack this in small jars or moulds, cover, stand in a pan of water, and cook slowly in the oven for one hour. Stand aside to cool. When ready to serve turn it from the moulds on to lettuce leaves and cover with sauce, tartar or mayonnaise dressing. This is a very nice dish for Sunday night supper.—Mrs. H. T. McGill, Los Angeles.

SALMON BLANQUETTE

Take one large can of the best boneless salmon and break it into small pieces with a fork. Sprinkle with a few drops of lemon juice and let stand while preparing rest of dish. Make a double cream sauce, and mix with salmon. In a shallow baking dish (a large glass pie dish is good), make a deep border of very creamy mashed potatoes. Pour the creamed salmon into this border. Cover with a minced hard-boiled egg, moisten potatoes with milk, and put in oven until brown. This makes a good main dinner dish with some fresh vegetables, peas being the best.—Miss R. Sweetingham, Los Angeles.

CLAM MOUSSE

To make a quart of the mousse, you will require three or four dozen clams, according to size. Put them into a kettle with about a pint of cold water and cook until the shells open. Remove the clams, strain the liquor through a cloth and measure. To two cupfuls and two-thirds of clam juice, allow one cupful and one-third of whipped cream; put the clam liquor in freezer, season with celery salt to taste and freeze to a mousse-like consistency. Stir in the whipped cream, freeze five minutes longer, then serve or pack in ice and salt until needed.—Mrs. Albert Schliem, Arroyo Grande, Cal.

PLANKED BARRACUDA

Select a three-pound barracuda, split and trim into shape; and place skin side down, on a hot, well greased oak fish plank one and one-half inches thick and two inches longer and wider than the fish. Brush over with melted butter. Surround fish with a border of coarse salt to prevent plank from burning. Broil twenty minutes under the gas flame. Remove from oven, scrape off the salt border. Spread fish with melted butter and sprinkle with salt and pepper. Surround with a border made from potatoes forced through the pastry bag and rose tube. Garnish with parsley and slices of lemon. Serve fish on the plank placed on a large platter.—Mrs. John L. Evans, Los Angeles.

MOULDED HALIBUT, SALAD

Soak one teaspoon granulated gelatine in one-fourth cup cold water ten minutes. Add one cup cooked salad dressing; when mixture begins to thicken, add one cup cold baked or boiled fish, one-half cup chopped celery, one-half cup chopped green pepper. Season with salt, one-fourth teaspoon paprika and a little cayenne; add two teaspoons vinegar. Turn into small fluted moulds, chill, unmould, roll in sifted yolks of hard-cooked eggs. Surround with small lettuce heart-leaves, garnish each with a rose of coral mayonnaise. Prepare mayonnaise dressing, then add gradually the pulp of pimientos (drain from liquor in can, dry on towels, then rub through a sieve) until of the desired color.—Mrs. John L. Evans, Los Angeles, Cal.

TUNA MOLD

One can tuna or equal quantity of fresh boiled tuna, three eggs beaten light, one-half cupful of fine bread crumbs, one-fourth teaspoon salt, dash cayenne, parsley, four tablespoonfuls of melted butter. Remove oil, bones and skin from the fish, mince fish fine, put in the butter till smooth, add crumbs to beaten eggs, season fish, add eggs and crumbs, put in a buttered mold and steam one hour. Serve with sauce.

SAUCE FOR TUNA

Thicken one cupful of boiling milk with one tablespoonful of corn starch, and one tablespoonful of butter, rubbed together, add liquor from the tuna, season with one-fourth teaspoon salt, dash of cayenne and one tablespoonful of tomato catsup. Just before taking from fire add one beaten egg.—Marjory Madden, Laguna Beach, Cal.

TO BAKE SHAD

Take one shad, about four pounds, cut lengthwise, removing backbone. Place dressing between sides, made as follows: One-half loaf white bread cut medium fine, two tablespoons shortening, two tablespoons chopped onions, one teaspoon fresh ground sage, one teaspoon salt, one-fourth teaspoon pepper. Bake one hour in moderate oven, basting liberally with vinegar at least three times, which will dissolve small bones and leave no acid taste.—Mrs. J. A. Bond, Santa Ana, Cal.

BUTTER FISH

One small barracuda or black bass, cut into slices about two inches thick. Wash thoroughly, line bottom of pot with thin slices of onion, put in the fish. Add celery, parsley, carrots (cut in various shapes), blanched almonds, one-fourth pound butter, salt and pepper to taste, and enough water to barely cover fish. Boil one-half hour; do not stir. Remove fish to a platter and garnish with carrots and almonds (from gravy), and fresh parsley. Beat well the yellow of one egg, add it slowly to the gravy. Then pour over fish. May be eaten hot or cold. When cold the gravy is jellied. The extra gravy may be used as fish soup.—Mrs. S. M. Schoemann, Ocean Park, Cal.

BOILED SALMON WITH OYSTER SAUCE

Have ready two pounds fresh salmon, cut from the middle of the fish. Clean and tie in a square of cheesecloth to prevent scum settling on fish. Cover fish with cold water, season with salt, one onion and one-half cup white wine vinegar, six peppercorns, two cloves and two sprays parsley. Cover and bring quickly to boiling point; simmer thirty minutes, do not allow water to boil. Lift fish from kettle, drain, and remove from cloth to hot serving platter. Garnish top with lemon slices dipped in finely chopped parsley. Pour hot oyster sauce around fish.—Mrs. E. C. Wells, Long Beach, Cal.

OYSTER SAUCE

Wash one pint of oysters; strain the liquor. Put liquor in saucepan, heat to boiling point; strain. Melt four tablespoonfuls of butter, add four tablespoonfuls of flour and stir until smooth and frothy. Add gradually one cup oyster liquor, stirring constantly. Add one cup hot cream and beat until smooth and glossy. Season with salt, pepper and celery salt. Plump oysters in an omelet pan in their own liquor, skim out at once and add to sauce. Serve immediately.—Mrs. E. C. Wells, Long Beach, Cal.

LOBSTER FARCIE IN SCALLOP SHELLS

One half pint of lobster meat and four hard-boiled eggs chopped fine and added to a cream sauce made as follows: Melt three large tablespoons butter and rub into it three large teaspoons flour. Gradually add one cup warm milk and salt and pepper to taste with two or three dashes of cayenne. Cook up once and then add four tablespoons minced parsley. Butter scallop shells, fill with farcie and sprinkle on top of each shell one teaspoon buttered bread-crumbs. Place in warm oven to brown. This amount makes eight shells. Shrimps, crab meat and salmon may be used in the same manner, making a delicious dainty for a Sunday night supper or a luncheon, as it may be prepared hours before needed and then warmed in oven before serving.—Mrs. Albert Schliem, Arroyo Grande, Cal.

SALMON RICE LOAF

(Mock Hollandaise Sauce)

One pound boiled salmon, remove bones, skin and separate into flakes and season with salt and pepper. Line a bread pan, that has been slightly buttered, with warm boiled rice. Fill cavity with the prepared salmon, cover with rice, put in the steamer and steam one hour. Remove to hot serving dish, garnish with lemon slices and parsley, and pour around mock Hollandaise sauce. —Mrs. Mary Rambo, Hollywood, Cal.

BAKED HALIBUT

Select a four-pound halibut. Sprinkle with salt inside; stuff with oyster stuffing. Truss. Cut five diagonal incisions on either side of backbone and lay in each a strip of fat salt pork. Incisions on one side should come between incision on the other. Fish may be skewered in the form of the letter "S" to give it a graceful appearance, or placed on a well greased fish sheet in its natural position. Sprinkle with salt and pepper, brush over generously with melted butter, dredge with flour, and surround with small pieces of fat salt pork. Bake one hour in a hot oven, basting every ten minutes. After the first half hour the heat of the oven should be slowly reduced.—Mrs. John L. Evans, Los Angeles.

SALMON CROQUETTES

Flake two cups of cold boiled or canned salmon. Season with a little salt, mustard and cayenne. Mix with it one cup of thick cream sauce, made by blending together one tablespoon of butter with two tablespoons of flour, and adding gradually one cup of rich milk or thin cream. Cook this in a double boiler until smooth and thick, seasoning the sauce with salt, pepper and celery salt. Spread this salmon mixture on a platter to cool. Heat one cup of canned peas with three teaspoons of butter, one teaspoon of sugar, two teaspoons of flour and three tablespoons of thin cream. When the salmon is cold, shape a portion into a flat cake, put a spoon of creamed peas in the center, cover with salmon, make into a ball, dip in crumbs, then beaten egg and crumbs again and fry a golden brown in hot fat. Garnish with parsley and sliced lemon.—Mrs. H. L. DeMoulin, Los Angeles.

CREAMED OYSTERS WITH CELERY

One tablespoonful of butter, one tablespoonful of flour, one cup of celery cut very fine, one cup of sweet cream, one pint of oysters, salt and pepper. Melt butter, add the flour and stir until smooth, then pour in cream, stir until smooth. Add salt and pepper and if a little too thick a little of the oyster liquid. Add the oysters and let cook until the edges are thoroughly curled. A few minutes before they are done add the celery. Serve on toast.—Barbara Dolson, Riverside, Cal.

BAKED OR STEAMED FISH

Bone your fish and for every pound add a dressing made as follows: One-half cup pure pork sausage (chops through grinder best), one cup dry toast crumbs, one cup tomato, canned or fresh. One cup chopped seasoning, as follows: Onion, green sweet pepper, ripe sweet pepper, celery leaves, equal quantities, with one teaspoon chopped parsley, and one clove garlic if liked. Pepper and salt to taste. Mix well and fill cavity in fish and place in roaster or pan with cover, add one pint water and let steam, and bake under cover one hour, being careful to keep moisture sufficient. Then for twenty minutes, after water has about dried, without cover, carefully brown to a golden but tender surface. Garnish with lemon and lettuce or endive. If steamed, follow same directions, and after one and one-fourth hours in steamer, carefully remove skin, care being taken not to break fish, and cover with the following sauce; or serve and from a sauce boat, serve the hot sauce. To one pint of fresh or canned tomato, add four whole cloves, one slice of lemon, one slice of onion, one small bay leaf, and one clove of garlic if liked. Simmer very slowly till half the original quantity is left. Rub through strainer and add to one cup cream sauce made as follows: Heat one rounding tablespoon butter with equal measure of flour, and rub smooth, then add one cup milk or milk and cream mixed, and simmer till all is smooth. Blend all together and add one tablespoon catsup and one-fourth teaspoon tobasco. Serve hot.—Mrs. H. C. Gibson, Little Rock, Arkansas.

OYSTER STUFFING

One cup cracker crumbs, one-half teaspoon salt, one-eighth teaspoon pepper, one-half tablespoon lemon juice, one-half tablespoon finely chopped parsley, five tablespoons melted butter, four tablespoons oyster liquor, one cup oysters. — Mrs. John L. Evans, Los Angeles.

FISH A LA MODE

One-half cup fine bread crumbs, one-half cup rich milk, cook to a paste. To this add: One-fourth cup cream, two tablespoonfuls of Worcestershire sauce, one-half teaspoonful of salt, one-fourth teaspoonful of paprika. Mix with two cupfuls of canned tuna, which has been flaked with a fork. Beat the whites of three eggs stiff and fold in the above mixture. Fill patty shells (which have been heated). Sprinkle over the top finely minced parsley and serve immediately. — Hazel G. Glavey, Los Angeles.

BARRACUDA (ITALIAN)

Clean and cut fish three inches thick, dry and roll in cracker crumbs skewered together with toothpicks; put in saucepan enough olive oil to fry fish light brown on both ends (stand upright in pan). Sprinkle over top a clove of chopped garlic and minced parsley, salt, cayenne pepper and one can tomato soup, one-half cup water, simmer gently forty-five minutes (have fire very low), remove fish, place on platter, remove gravy from fire, add yolk of an egg, mixed with juice of lemon. Mix well, pour over fish and serve. — Anita Ellsworth, Los Angeles.

FISH MOUSSE

Two tablespoons gelatine, two tablespoons water, one and one-half teaspoon lemon juice, one egg, one tablespoon olive oil, two cups canned or fresh fish, two tablespoons butter, one teaspoon salt, one-half teaspoon mustard, one-fourth teaspoon paprika, three-fourths cup milk. Soak gelatine in cold water and lemon juice, heat milk in double boiler, add butter, olive oil, egg beaten, and paprika. Stir continually with split spoon or egg beater, when thickened add gelatine, fish and salt. Remove from fire and cool. Serve cold with tartar sauce.—Mrs. Earle Hilbert, Hollywood, Cal.

STUFFED HALIBUT

Take two slices of halibut, weighing one and one-half pounds each, of uniform size if possible, and cut an inch thick. Place one slice in baking pan, cover with one-half pint oysters (drained), and three slices of bacon. On top of this put the second slice of fish. Cover with one-half pint oysters, and three slices of bacon. Sprinkle thickly with fine stale bread crumbs, dot with butter. Bake in hot oven forty minutes. Serve with lemon butter. — Mrs. Charles T. Hawes, La Jolla, Cal.

BAKED FISH, SPANISH

Stuff a fish with mashed Irish potatoes, add a little scraped onion, a pinch of salt and a dash of pepper. Put into a deep pan and bake until tender. Fish sauce: Put a tablespoonful of olive oil or bacon grease into a saucepan, heat, and put in two or three cuts of onion and brown (do not burn), then add half a can of tomatoes, a cup of water, a pinch of salt, a teaspoonful of chili powder. Cook fifteen minutes, thicken with a tablespoon of flour, pour over fish, serve hot.—Mrs. Willie E. Gillett, Alhambra, Cal.

BAKED FISH WITH MILK SAUCE

Clean the fish thoroughly, let stand in salt water if possible for an hour. Wipe nicely before filling. In meantime make your dressing of stale bread crumbs moistened with a little sweet milk, and butter size of a walnut melted. Add a saltspoon of salt, a pinch of cayenne and a pinch of sage rubbed to a dust between the hands. Mix well, after which add a finely chopped pickle or two gerkins; if the fish is not of an oily specie add a tablespoonful very finely chopped fresh salt pork. Mix well again and fill the fish. Sew up with needle and thread and lay in an oblong pan with two cups of water, sprinkle with salt and pepper, also drench some flour over it and bake in a moderate oven for half to three-quarters of an hour, all depending upon size or weight of same. When looking after its progress baste it nicely. When done serve upon a heated platter much larger than the fish in order to allow for the sauce and garnishing of sliced lemon or egg hard-boiled and sprigs of parsley on edge of platter.

HALIBUT BAKED IN MILK

Two cups good rich milk, and one cup cream. Three pounds halibut, two tablespoons butter, two tablespoons flour, little onion, parsley, salt and pepper. Have halibut cut an inch and a half in thickness. Cover it well with flour. Place in baking pan and sprinkle with the chopped onion and parsley, salt, pepper and butter. Bake in moderate oven about an hour. The fish should be browned on top and milk thickened enough for a fine sauce. Garnish with parsley and slices of lemon.—Mrs. Delmore D. Crabb, Calexico, Cal.

CLAM SOUFFLE

Scald in their own liquor a pint of clams and, after removing the hard portions, chop into dice. Meanwhile, blend smoothly a heaping tablespoonful of butter or oil and one of flour, gradually stirring in three-quarters of a cupful of cream and the same of clam liquor. Cook until it boils, seasoning with salt and paprika and flavoring with a teaspoonful of catsup. Remove from the fire, add a heaping tablespoonful of grated bread crumbs and the yolks of two eggs. Allow it to become almost cold and then fold in lightly the chopped clams and stiffly beaten egg-whites. Turn immediately into buttered souffle dishes, place in a pan of hot water and cook in a rather quick oven for twenty minutes. Serve at once, accompanied by Boston brown bread sandwiches.—Mrs. Albert Schliem, Arroyo Grande, Cal.

LOBSTER CUTLETS

Chop the meat from one large lobster very fine, into a cupful of milk, stir one tablespoonful each of butter, flour finely, chopped parsley, grated onion, one teaspoonful of salt, one half of pepper and a dash of cayenne, blend well and cook until thick, then stir in the lobster meat and a well beaten egg, set away to cool, over night if possible. When ready to cook shape in cutlets, egg and bread crumb each one, and fry in deep fat, insert the end of small claw in small end of cutlet and arrange in circle overlapping each other around the large claws, standing in center of rice mound. Serve with creamed or scalloped mushrooms.—Mrs. Norman H. Foote, Los Angeles.

PEPPER ROAST

Drain the liquor from one dozen eastern oysters. Place in a saute pan two tablespoonfuls of butter, half a cup of ketchup, two tablespoonfuls of finely chopped green pepper, the oyster liquor and a seasoning of salt and paprika. Bring to a boil, add the oysters and simmer gently until the oysters are plump. Skim out the oysters, place them on squares of toast on hot plates, pour over the sauce in the pan and sprinkle over all finely chopped parsley.

MAYONNAISE OF HALIBUT ON CUCUMBERS

Select a halibut steak cut in one and one-half inches thick. Steam until the skin and bones can be easily removed without destroying the shape of steak. Pour over a marinade made of three teaspoons of olive oil, one teaspoon vinegar and salt and pepper, let stand until cold. Dispose on serving dish and surround with small lettuce heart-leaves, tucking stems under fish so that the tops of leaves will stand upright. Garnish the top of fish with stars of mayonnaise, arrange thin slices of cucumber, first dipped in French dressing, then finely chopped parsley between the lettuce leaves, standing them on the edges like wheels. Pass mayonnaise with the salad.—Mrs. John L. Evans, Los Angeles.

STEWED FISH—EGG SAUCE

In two quarts of water boil three carrots, six onions, one celery root (peeled), one lemon, (sliced), one bunch of parsley, four ounces butter, two teaspoons salt, one-half teaspoon ground pepper, one-half teaspoon ground ginger, one-fourth teaspoon ground nutmeg. When vegetables are soft, lift out, then in gravy put in your cleaned fish to boil until tender. Beat up four yolks of eggs with one teaspoon of cold water. Pour part of boiling gravy into this, stirring briskly, then pour over boiling fish, and boil one minute. It will thicken the gravy. Decorate with boiled vegetable, sliced celery root and carrots. This quantity of water will be sufficient for four or five pounds of fish. Trout, Bass or Pike are best fish prepared by this recipe. —Mrs. Betty Lippman, Pasadena, Cal.

FRIED MACKEREL

Split in half and remove backbone. Dip in yellow cornmeal and fry in very hot cottonseed oil until a nice brown. Serve with lemon or any sauce preferred. Halibut or Barracuda is delicious cooked in the same manner. Cut in one inch slices. —Mrs. W. R. McDonald, Los Angeles.

FILLET OF SOLE WITH HOLLANDAISE SAUCE

One and one-half pounds fresh, white fillet sole, one-half cup flour, one-half cup white corn meal, two teaspoons salt, one teaspoon sugar, one-half teaspoon black pepper. Mix the flour, corn meal, salt, sugar and pepper. Cut the sole in individual pieces, dip in water and then in the flour and corn meal, and let stand just four minutes. Have oil or preferably bacon fryings in pan very hot. Brown on one side two minutes, turn and brown two minutes and serve immediately, longer cooking makes it dry.—Mrs. W. W. G. Helen, San Gabriel, Cal.

SALMON PATTIES A LA MAYBELLE

One egg, one pound can salmon, four tablespoons flour, two tablespoons canned or sweet cream, salt and pepper to taste. Beat egg white until light, add yolk, and beat until thoroughly mixed, add four heaping tablespoons flour, sifted, mix with egg, add the salmon, cream, salt and pepper, beat until very light and fluffy. Put one tablespoon shortening in skillet, when very hot drop in mixture by spoonfuls, fry quickly a nice brown (do not use any pressure when turning patties, as this will have a tendency to make them heavy). Place on platter, and serve with the following cream sauce.—Leave shortening in skillet, add one cup boiling water, one cup milk (sweet or canned). When using canned, dilute with water one half. When milk is scalding hot stir in 3 teaspoons flour and one-third teaspoon salt, mixed with a little cold water, stir into milk quickly, cook until thick and smooth, pour over patties, garnish with sprigs of parsley. This recipe is original, economical and delicious, try it. Will serve six people.—Mrs. George W. Evans, Los Angeles.

FISH CHOWDER

Take the bone with the fish remaining on it after the fishman has boned your fish for the above recipe. Put it in saucepan with three cups cold water, one carrot, one onion and one potato minced fine, sprig of parsley, two stalks celery, and teaspoon salt. Simmer about an hour. Remove bones and skin, add one cup milk, one tablespoon butter and serve with little crackers. — Mrs. Chas. Amols, Ocean Park, Cal.

SPINDLED OYSTERS

Two dozen large oysters, two dozen thin slices of bacon, six slices of toast. Six slender steel skewers will be needed. Fill the skewers with bacon and oysters alternately, running the skewer cross grain through the muscle of the oyster and stringing the bits of bacon by one corner so that each slice may overlie an oyster. Do not crowd them. Lay the skewers across a baking pan and cook under gas or in a quick oven for five minutes. Do not take the oysters from the spindle but lay each one on a slice of toast, pour over them the drip from the pan and serve at once.—Corinne Kelly, Los Angeles.

STUFFED FISH

Take a three and one-half to four pound Rock Cod or Halibut. With fish knife remove carefully all the flesh from the skin. Chop the meat fine, add to this one small onion chopped fine, three teaspoonfuls of chopped parsley, one cup of stale bread crumbs (soaked in milk) one-fourth pound butter broken up in small pieces. Season this with a tablespoonful of sugar, one-half teaspoonful cinnamon, salt and sweet pepper to taste. Add two eggs to bind all together. Stuff back into the fish. Make up the extra filling into round balls and cook with the stew for a garnish. Have ready a stew of one quart of milk, one cup of diced carrots, one cup of diced turnips, a little onion and a small amount of chopped parsley. Place fish on top of same and boil twenty minutes. Remove fish carefully to hot platter and add to the stew two chopped, hard-boiled eggs. Pour all over the fish and serve Very nice cold.—Mrs. W. J. Kinley, Highland, Cal.

BREAD STUFFING FOR FISH

Two cups of bread crumbs, one small cup of minced suet, one small cup of warm water, one egg beaten. Season with salt, pepper and thyme or savory. Mix together. This stuffing will do for any fish.

BAKED BARRACUDA

Do not remove head or tail. Cleanse and fill with stuffing. Sew the fish up. Lay pieces of sliced pork across top. Sprinkle with water, pepper, salt and bread crumbs. Pour one cup of hot water into pan, lay fish in this and bake one hour (till done), baste frequently. Serve with drawn butter sauce. Garnish with thin slices of lemon and sprigs of parsley.

BOILED FISH WITH SAUCE

Three pounds any large fresh fish, one tablespoon salt, one-half teaspoon pepper, one large tablespoon butter, one teaspoon chopped chives, two level tablespoons flour, one hard-boiled egg. Wash the fish, sprinkle with salt and pepper, tie in cheesecloth. Put a plate in bottom of kettle, put the fish on it then cover with boiling water, boil forty-five minutes. Take fish out of cloth carefully, peel off skin, split and take out large bone, place on hot platter. For sauce melt butter with chives in saucepan, let brown then add flour, and mix. Add fish broth to make right thickness, salt and pepper to taste, then finely chopped egg.—Anna M. Bacn, Burbank, Cal.

BAKED FISH WITH SPINACH

Two pounds white fish, one-fourth pound cheese, six bunches spinach, one cup thin cream, one large white enamel platter. Cook spinach, drain and put through colander. Put in a pan with one cup of cream. Bring to a boil and thicken to the consistency of whipped cream. Season. Have bones and skin taken from fish and cut in pieces four or five inches square. Place on greased platter and season. Spread spinach over fish. Make a cream sauce of four tablespoons butter, four tablespoons flour, three cups milk or enough to make right consistency. Pour cream sauce over all. Then grate cheese over that. Bake about twenty minutes. Serve on same platter.—Mrs. George T. Stamm, Upland, Cal.

SALMON STUFFED HOT ROLLS

Bake ordinary full crust rolls; use one roll for each person; cut off the tops of the rolls; scoop out the crumbs, brush inside and outside with melted butter, and put into the hot oven until they are a delicate brown. Make the cream salmon with chopped parsley and the whites of hard boiled eggs, fill the cases with the cream salmon, cover with the top of the biscuit you removed, they should be toasting hot, and serve.

HALIBUT BAKED IN CUSTARD

One pound of halibut, two tablespoonfuls flour, one cupful milk, two eggs, one small onion, one teaspoonful salt, one-fourth teaspoonful paprika, one-eighth teaspoonful pepper, two tablespoonfuls grated cheese, one tablespoonful butter. Take one slice of halibut weighing about one pound and cut into six pieces. Lay the pieces in a buttered baking-dish and sprinkle with one-half teaspoon of salt and paprika and the grated onion. In a bowl, beat the eggs slightly and add the flour, milk, grated cheese, remaining salt and pepper. Beat together to blend, and pour over the fish. Bake for one-half hour or until set.—Mrs. J. D. Knudson, Los Angeles.

FISH BALLS

Have one pound barracuda sliced the long way and the bone removed. Then free the fish from skin and put through the meat grinder together with one onion, six soda crackers (or same amount of dry bread). To this add one egg, one teaspoon salt; one-half teaspoonful pepper, and mix thoroughly. Mold into balls or cakes like meat balls. In a shallow saucepan have two cups boiling water into which put several slices of carrot, an onion sliced, a sprig of parsley and small piece of bell pepper (which may be omitted). Put the fish balls into the small pan, add two tablespoons butter and cook gently forty-five minutes; three minutes before serving thicken gravy with one tablespoon flour, mixed with one cup milk. More salt may be added to gravy according to taste. These balls are very good cold. Serve with horseradish.—Mrs. Chas. Amols, Ocean Park, Cal.

DEVILED CRAB

Butter fish shells or ramekins. Put in a thin layer of fresh bread crumbs, then a layer of crab meat, sprinkle with salt and pepper, repeat and finish with a layer of crumbs. Moisten with milk and dot with small pieces of butter. Bake twenty minutes in moderate oven.—Alice Ammerman, Los Angeles.

FISH CROQUETTES

Two cups cold cooked fish, three-fourths cup thick white sauce, one-half teaspoon salt, one-eighth teaspoon pepper, one-half teaspoon finely chopped parsley, one teaspoon lemon juice. Process: Flake fish with silver fork; add seasonings and sauce. Spread on plate to cool. Shape and roll in cracker crumbs, egg and crumbs and fry in deep hot fat. Drain on brown paper. Serve with hollandaise sauce. Garnish with sliced lemon and parsley.

LOBSTER BISQUE A LA MARSHALL

One small lobster, one quart boiling water, butter (size of walnut), one tablespoon flour, one and one-half pint milk (scalding), one-half pint cream. Chop the lobster in small pieces—simmer in boiling water 35 minutes—then put in the butter creamed with flour, add the milk (that has been scalded) and the cream. Add a little salt. Serve as soon as possible. P. S.—Do not boil after the milk has been added, as it will curdle. — Theodore Rocheville, Pasadena, Cal.

FISH PATE

Any kind of cooked fish may be used. Flake the fish, season with salt, pepper, and a little Worchestershire sauce, and a small minced onion. Moisten with a cream sauce or thick cream. To each cup of flaked fish allow one hard boiled egg, one cup of well seasoned mashed potatoes. Butter a mold of the right size. Line with mashed potatoes. Fill the case with alternate layers of fish and slices of hard boiled egg, a little minced onion and mashed potatoes. Steam 20 minutes and bake in a moderately hot oven 15 minutes. Turn out on a hot platter and garnish with parsley.—Mrs. E. C. Ryan, Los Angeles.

SALPICON OF CODFISH

Prepare rounds of crisp buttered toast, covering each with a layer of minced button mushrooms, season highly with salt and paprika, and heap upon each toast circle a tablespoonful of flaked boiled codfish. Place in a shallow baking pan, pour over a rich Hollandaise sauce, and bake in a moderate oven until heated through. Serve immediately, garnished with crisp celery.—Mrs. B. C. Travis, Los Angeles.

FISH AND OYSTER PIE

Flake two cups left over cooked fish, pick over and clean two cups oysters, arrange layer of flaked fish in bottom of buttered baking dish, then cover with layer of oysters; sprinkle with salt, pepper and finely chopped parsley, then add light layer of fine buttered cracker or bread crumbs and two tablespoons each of cream and oyster liquor. Repeat until fish and oysters are used. Cut pastry dough in one-half inch strips and lay in lattice fashion over top of pie, brush lightly with beaten egg and bake 25 to 30 minutes in moderate oven.—Mrs. Harold Hawkins, Los Angeles.

HALIBUT A LA DAVENPORT

Two lbs. halibut, half can pimientos, quarter lb. sliced bacon, one large onion, one cup bread crumbs browned in butter, two tablespoons each butter and flour, creamed. Select large halibut steaks one and one-half inches thick, or thick halibut sole. Cover bottom of baking pan (I use oven glass and serve from same) with layer of bacon, next a layer of onion sliced thin. Season fish well and lay over onion; spread top with creamed butter and flour, lay strips of pimiento across, an inch apart. Cover all with buttered bread crumbs. Bake slowly for about an hour. Serve with Hollandaise sauce.

Hollandaise Sauce

One-half cup butter, one tablespoon flour, two beaten egg yolks, one tablespoon lemon juice, salt, cayenne, one cup boiling water. Cream butter and flour; add gradually, stirring well, egg yolks, lemon juice, salt and cayenne; add boiling water slowly. Stir over boiling water till thick. Serve immediately.—Mrs. D. A. Stewart, Los Angeles.

STUFFED LOBSTER

Blend one tablespoon of butter with two of flour; add grating of an onion and one-half pint of milk. When mixture is cooked, add one pint lobster or crawfish meat cut in dice and one-half teaspoonful Worcestershire; cayenne and salt to taste. Add two well beaten eggs. Let all come to a boil, place in shells; sprinkle with bread crumbs, grated cheese and butter, and brown in oven.—Mrs. C. S. Stevens, Santa Barbara, Cal.

FISH TIMBALE

Remove the skin and bone from one pound of halibut or any other white fish. Put twice through the meat chopper, add a pint of soft bread crumbs to a teacup of milk. Cook to a smooth paste and add gradually to the fish; then add six tablespoonfuls of cream, a level teaspoonful of salt, and saltspoon of white pepper. Press this mixture through a sieve, then stir in carefully the well beaten whites of four eggs. Butter a large mould, garnish the bottom with chopped parsley, fill mould with mixture and stand in baking pan half full of water, cover with oil paper and bake in a moderate oven thirty minutes, turn out on serving platter, heap hot cooked green peas on the sides, at each end fried or creamed potatoes. Serve with white sauce.—Mrs. Norman H. Foote, Los Angeles.

ESCALLOPED FISH

Three cupfuls of any cooked flaked fish, one cupful of bread crumbs, two cupfuls of cream sauce, two tablespoons of finely cut parsley, celery top or green pepper, two teaspoons salt, paprika, one teaspoonful of tomato sauce or chili sauce, two teaspoonfuls of butter, one tablespoonful of grated onion. Butter a baking dish, sprinkle with bread crumbs put in alternate layers of crumbs and fish. Cover with a cream sauce to which have been added the onions, salt, pepper, paprika and parsley. Bake without a cover for about thirty minutes in a moderate oven. For Cream Sauce: Mix four tablespoons of flour and four tablespoons of butter, melt, add two cups of milk, stir while cooking. Cook till thick.—Mrs. E. W. Haynes, Needles, Cal.

CALIFORNIA FISH ROE

Put the roe in saucepan with onion size of walnut, one-fourth teaspoonful of minced parsley. Cover with boiling water slightly salted, let-boil fifteen minutes, then put aside in the liquor until cold. Wipe dry, roll in beaten egg and cracker crumbs. Fry in hot lard, using a little butter.—Mrs. William S. Cross, Los Angeles.

BOILED SALMON

Clean a piece of salmon or other fish weighing two and one-half pounds, tie in a piece of cheesecloth. Cover with water and add one tablespoonful of salt, three bay leaves and one-half cup of vinegar or lemon juice, boil one and one-half hours, take out of the cloth, remove outside skin and bones. Can be served hot or cold with tyrolienne sauce.—Mrs. Nellie Evans, Whittier, Cal.

FISH WITH CHEESE DRESSING

Into a ramekin put one heaping tablespoonful of cooked spinach, chopped very fine. Add two tablespoonfuls of cooked fish, broken in small pieces. Pour over two tablespoons of white sauce, seasoned with salt and plenty of paprika. Over the whole grate two tablespoonfuls of yellow cheese. Place in moderate oven till cheese bubbles.—Mrs. Gertrude Edwards, Santa Monica, Cal.

STUFFED SEA BASS WITH PIQUANT SAUCE

Stuff a rather large sea bass with a cup each of moistened, stale bread and mashed potatoes. Season highly with salt and pepper, and mix in one-fourth cup of fine chopped green peppers. Bake fish for one hour basting frequently with a mixture of fat and water. Serve with the following sauce. Place in the inner part of double boiler one beaten egg, one tablespoonful each of butter and vinegar, one-half a cup each of water and fish stock, one-half teaspoonful of salt, one-fourth teaspoonful pepper and one teaspoonful of dry mustard. Cook, keeping whole well stirred, until of the consistency of soft custard, chop fine one onion, one cucumber pickle, a few sprigs of parsley. Add these to the sauce served with the fish.—Nellie Evans, Whittier, Cal.

FISH LOAF

One cup shredded fish (smoked, salt or canned), six potatoes, boiled and riced, two cups cooked rice or hominy, one egg, one-quarter cup milk, one-half teaspoon celery salt, one-half teaspoon salt. Form into loaf and bake twenty minutes. Serve with a sauce.—Mrs. E. W. Haynes, Needles, Calif.

BOILED YELLOWTAIL

Roll the fish in mosquito netting or tie up carefully in thin muslin (unless one has a regular fish kettle) to preserve shape and keep from breaking. Put the fish in the kettle with the backbone down, cover with salted cold water to which add a little vinegar. To eight or ten pounds of fish, put half a small tea cup of salt. Boil the fish gently until done, from twenty to thirty minutes. When done, serve with a sauce and sliced egg or egg sauce.

STUFFED EGGPLANTS WITH SHRIMP

Boil two eggplants and scoop out the centers. Mix the centers with four slices bread, one teaspoon minced onion, two tablespoons tomato, and one can shrimp; chop all together. Boil one-half cup milk, one-half teaspoon salt, one-half pod chopped pepper, and one and one-half tablespoons butter, and while hot pour this over the shrimp mixture. Fill the eggplant shells, dust with bread crumbs and put a piece of butter on each. Bake for half an hour.—Mrs. E. W. Haynes, Needles, Cal.

FISH PUDDING

Two cups of flaked cooked fish, one and one-half cups of crumbs, two cups of milk or fish stock; two eggs, one teaspoonful of salt, one-eighth teaspoonful of pepper, two tablespoonfuls of butter. Mix together the crumbs, fish, liquid and seasonings. Melt the butter and add it. Beat the eggs thoroughly and stir into the mixture. Pour the whole into a buttered baking-dish and cover with buttered crumbs. Bake in the oven until the crumbs are a golden brown. A few drops of onion juice may be added to the fish, if liked. I often add a cupful of celery, cut very fine, it may be omitted.—Mrs. E. H. Miles, Exeter, Calif.

BOILED WHITE FISH

The most delicate mode of cook ing white fish. Prepare the fish as for broiling, laying it open; put it into a dripping-pan with the back down; nearly cover with water; to one fish two tablespoonsfuls of salt; cover tightly and simmer (not boil) one-half hour. Dress with gravy, a little butter and pepper, and garnish with hardboiled eggs.—Miss Helen Doran, Omaha, Neb.

KIPPERED HERRINGS IN RAMEKINS

For each ramekin use one herring. Remove the skin and bones, pulling the fish in flakes with a fork. Butter the ramekin, put in the fish, a little white pepper, break a large egg on the top, and sprinkle over with chopped parsley. Bake in the oven till the egg is done. This is a delicious breakfast or luncheon dish.—Miss Helen Doran, Omaha, Neb.

SALMON WITH CREAM SAUCE

One small can salmon (remove bones and skin) one pint of milk, one heaping tablespoon of flour, butter the size of a large walnut, one teaspoon of salt, pepper if desired. Put salmon in small pieces in one-half of frying pan, and butter and flour in the other side. Melt butter slowly, stirring the flour in until smooth. Add the milk, stirring the salmon into the mixture. This should serve four persons. It can be garnished with sliced hard boiled eggs if desired.—M. G. Silsby, Los Angeles.

TUNA-RICE LOAF

One large can tuna, one cup rice (cooked), one cup hot milk, two tablespoonfuls cold water, three tablespoonfuls powdered gelatine, one teaspoonful paprika, one teaspoonful salt. Dissolve gelatine in cold water. Mix tuna, rice, salt and paprika. Add hot milk to dissolve gelatine and pour this over rice and tuna mixture. Put in an oblong pan two or three inches deep or any size to slice to advantage and set in refrigerator over night. This loaf can be sliced and served with tomato sauce as a meat dish or placed on lettuce leaves with thin strips of pimiento and mayonnaise dressing as a salad.—Mrs. Samuel Jewell, San Dimas, Calif.

BAKED FISH

For a four pound fish use about six fresh or one can of tomatoes, one or two pimientos and a cup of finely shredded celery. Cover the fish thickly with oil and roll in cracker crumbs with a plentiful seasoning of salt and pepper, and a dash of sugar. Place in a flat buttered baking dish, surrounded by vegetables. Squeeze over all the juice of a lemon and sprinkle again with cracker crumbs. Dot with butter and bake in medium oven until thoroughly cooked and brown. I give it half to three quarters of an hour. A seasoning of garlic salt may be added if liked.—Mrs. Snowy Baker, Los Angeles.

BOILED FISH A LA CREOLE

Cook one finely chopped green pepper in enough butter to keep from burning; add one chopped onion, one-half can tomatoes. Cook ten minutes, or until tender; remove from stove, add one cup milk, two cups cold boiled fish, and reheat, but do not boil. Season well.—Mrs. E. W. Haynes, Needles, Calif.

BAKED SEA BASS

Thoroughly clean a four-pound bass and wipe dry with cloth. Sprinkle inside of fish with a moderate amount of salt. Fill with a dressing made of one cup of cracker crumbs, one-fourth teaspoon salt, one-fourth teaspoon white pepper, one-half teaspoon each of chopped onion and parsley, one teaspoon of capers, one teaspoon of chopped sour pickle or olives, one-fourth cup of melted butter. Moisten dressing with warm water. Sew, or tie, fish together and place in roaster that has been well oiled. Place in hot oven uncovered for about fifteen minutes. Cover and bake one hour, basting several times with hot salt water. When done, put on platter, garnish with parsley and slices of lemon, cover fish with caper sauce and serve immediately.—Miss Dora Brown, Pasadena, Cal.

PLANKED FISH

Clean, wash and split, removing backbone and fins along the edge. Dry on piece of cheesecloth. Heat plank, brush wtih drippings and dust with salt and pepper. Place fish, skin side down, doubling thin part so it will not burn. The oven must be hot before putting in plank, cook 20 minutes, reduce to moderate heat and leave in oven 20 minutes longer.

Melt one tablespoon butter, add one teaspoonful salt, one-eighth teaspoonful pepper and pour over the fish. Fry six strips of bacon and lay on top of fish. Garnish with potato roses, half slices of lemon and sprigs of parsley. Serve on plank.—Mrs. Eugene F. Peterson, Los Angeles.

MOLD OF LEFT-OVER FISH

One egg, two tablespoons vinegar, one and one-half tablespoons cold water, one-half teaspoon salt, one-fourth teaspoon celery seed, one-third teaspoon sugar, one tablespoon gelatine, one-fourth cup cold water, one cup minced fish. Beat eggs, add seasonings, water and vinegar, beat thoroughly. Cook in double boiler until thickened. Soften one tablespoon gelatine in one-fourth cup cold water and dissolve by placing over hot water. Add dissolved gelatine and left-over fish. Mold in small molds, serve on lettuce with salad dressing. — Mrs. E. W. Haynes, Needles, Cal.

FISH SAUCES

FISH SAUCE

One cup eggless mayonnaise, one quarter cup chili sauce, one tablespoon pimiento (minced), one tablespoon parsley (minced), one tablespoon scraped onion. Salt and pepper.—Mrs. Delmore D. Crabb, Calexico, Cal.

FISH SAUCE

One tablespoon butter, one tablespoon flour, one cup milk, one teaspoon salt.

Make a white sauce of butter, flour and milk. Add one tablespoon chili sauce, one tablespoon catsup and one tablespoon Worchestershire sauce. Blend well. This is good served with any fish.—Mrs. H. W. Cross, Owensmouth, Cal.

TARTAR SAUCE

Chop fine three shallots, chervil and tarragon; add mustard, salt and pepper and a dash of vinegar. Add slowly, while stirring, olive oil until sufficient quantity needed. Taste, and if too salty, add more oil and mustard. Should this thicken too much before desired quantity is acquired, add a little vinegar. This sauce is made and served cold.—Mrs. J. F. Holmes, Los Angeles.

POULETTE SAUCE

Two tablespoonfuls butter, two tablespoonfuls flour, one-fourth cup cream, one cup white stock, one-fourth teaspoonful salt, one-eighth teaspoonful white pepper, one egg yolk, a little nutmeg, one tablespoonful lemon juice. Melt butter, add flour and seasonings. When bubbling, stir in white stock. Make the white stock from any bones or odd bits of chicken or veal by covering with cold water. Add a little chopped celery or carrot and one bay leaf. Simmer slowly for two hours, then strain. When thickened, add slowly the beaten egg yolk, cream and nutmeg. Heat all together but do not boil. Just before serving, add the lemon juice, slowly. Serve hot.—Mrs. Frank B. Long, Santa Barbara, Cal.

CUCUMBER SAUCE FOR FISH

Pare and grate four large, crisp cucumbers. When the pulp is thoroughly drained turn into a bowl. Add a teaspoon salt, pepper, one medium-sized onion grated, two tablespoons of tarragon vinegar. Mix and stir in just at serving time six tablespoons of cream whipped stiff.—Fannie Wells, Los Angeles.

TARTAR SAUCE

Mix one teaspoon mustard, one teaspoon powdered sugar, and the yolks of two eggs. Beat well and add gradually three-fourths cup of olive oil, and three tablespoons lemon juice. When well beaten add one tablespoon each of chopped olives, capers and parsley, season with salt and white pepper to taste. This will keep for several weeks in a cool place.—Ida Landon, Los Angeles.

SAUCE TARTARE

The yolks of two uncooked eggs, one-half cup of oil, three tablespoonfuls of vinegar, one teaspoonful of mustard, one teaspoonful of sugar, one-fourth teaspoonful of pepper, one teaspoonful of salt, one teaspoonful of onion juice, one tablespoonful of chopped capers, one tablespoonful of chopped cucumber pickles. Make the same as mayonnaise dressing; add the chopped ingredients the last thing. This sauce is good with fried smelts.—Mrs. Lawrence D. Stanley, Lancaster, Cal.

OLIVE SAUCE

Three tablespoons butter, four tablespoons flour, one and one-half cups hot water, one tablespoon lemon juice, one-half teaspoon salt, one-eighth teaspoon pepper, one teaspoon butter, one-half cup chopped ripe olives. Melt the butter, add flour, salt and pepper, and when well mixed remove from fire and add hot water and olives. Bring to the boiling point, stirring constantly, remove from the fire, add one teaspoon of butter and the lemon juice, and beat until smooth.—Miss Corinne Kelly, San Dimas, Cal.

CUCUMBER SAUCE

Beat one cup sour cream very stiff. Then add one medium-sized cucumber pared, chopped and drained, four tablespoons vinegar, salt, pepper and cayenne to taste, also a little grated onion if desired. Or the molded fish can be served with tartar sauce.

TOMATO SAUCE

With fish, etc. One tablespoon of shallots (or onions) fried lightly in two tablespoons fat (butter, bacon or olive oil), one tablespoon flour; add directly to above, with the following: One can tomatoes (about three cups), one teaspoon sugar, one teaspoon salt, two cloves, one-half teaspoon peppercorns, two or three stalks celery, bit of bay leaf, sprig parsley, one allspice berry. Wonderful flavor in tomatoes.—Mrs. J. G. Crick, Cucamonga, Cal.

CHUTNEY SAUCE

Take one pound of sour apples, pared and cored; the same quantity each of tomatoes, raisins, brown sugar and one teaspoon salt, four ounces of cayenne pepper, same of ginger, two ounces of garlic and two of shallots. Pound each separately in a mortar, mix the whole together with three quarts of vinegar in an earthen jar and keep it luke warm. Stir it twice a day for a fortnight, then strain but do not squeeze it dry. Bottle the liquor and put the residue in jars. It adds an appetizing flavor to any fish or meat.—Mrs. A. R. Andre, Los Angeles.

SAUCE HOLLANDAISE

Heat in a saucepan a slice of onion, a bay leaf, a little chopped celery or a saltspoonful of celery seed, a clove of garlic mashed and four tablespoons of tarragon vinegar. When reduced one-half strain and cool.

Rub together one tablespoon of butter and one of flour. Add one cup boiling water and stir until boiling. Take from the fire, add the yolks of two eggs well beaten, reheat, add a tablespoon of butter cut in blocks, one-half teaspoon salt, a dash of pepper and the vinegar. Press through a fine sieve. This is the best of sauces for fish.—Fannie Wells, Los Angeles.

RAVIGOTE SAUCE (Cold)

Add one tablespoon each of finely minced parsley, chives, chervil, tarragon and shallot to one pint of mayonnaise, and add a little spinach green if not colored enough with the herbs.—Mrs. Frank B. Long, Santa Barbara, Cal.

FISH LEMON SAUCE

Take the yolks of four eggs, juice of two lemons. Put in a dish and set the dish in hot water on the fire, and then add and stir in a cup of the stock where fish was cooked. Then stir this until it thickens. When cold pour over fish.—Miss Fannie Schwartz, Los Angeles.

BEARNAISE SAUCE NO. 1

Beat to a cream four tablespoons fresh butter, and beat in one teaspoon salt, one-half teaspoon white pepper, and the yolks of four eggs. Beat until light and then add one tablespoon of finely chopped onion and the juice of half a lemon. Heat two tablespoons of tarragon vinegar with one tablespoon hot water and stir into the mixture; mix smooth and place in double boiler, stir until it begins to boil, then add one-half teaspoonful beef extract and stir until thick and smooth. Never stop stirring until the sauce is finished.—Mrs. J. F. Holmes, Los Angeles.

MOCK BISQUE SAUCE WITH CHEESE

One pound tomatoes (three medium-sized), one-half cup celery, one-half teaspoonful salt, one-eighth tablespoonful white pepper, one and one-half tablespoonfuls butter, two tablespoonfuls flour, one-half cup scalded milk, one or two tablespoonfuls dry American cheese, grated. Wash celery and tomatoes well, put on to cook with one tablespoonful of cold water and boil slowly fifteen minutes. Put through a very fine strainer. Melt butter, add flour, pepper and salt and, when well blended, the tomato, of which there should be half a cup. Let boil up well, remove from heat and slowly stir in the hot milk. Keep sauce hot, but do not allow it to boil after adding milk. Stir into it while on the stove the grated cheese. When cheese is melted, sauce is ready for the table.—Mrs. Frank B. Long, Santa Barbara, Cal.

TARTAR SAUCE

One-half pint of oil mayonnaise dressing, three olives, one gherkin, one tablespoon capers. Chop all fine and add to dressing.—Mrs. Earle Hilbert, Hollywood, Cal.

DRAWN BUTTER SAUCE

Two tablespoons butter, two tablespoons flour, one cup boiling water, one-half teaspoon salt, dash of pepper. Blend the butter and flour, add gradually the boiling water and cook until creamy, then add salt and pepper.—Mrs. Frank B. Long, Santa Barbara, Cal.

SAUCE BEARNAISE NO. 2

Beat slightly the yolks of three eggs, add three tablespoons olive oil, two tablespoons hot water, three-fourth tablespoon tarragon vinegar, one-fourth teaspoon salt, a few grains cayenne. Cook over boiling water until mixture thickens.—Mrs. J. F. Holmes, Los Angeles.

FISH SAUCE

One teaspoon finely chopped parsley, one tablespoon butter, one teaspoon flour, two cups soup stock, three capers, one teaspoon onion salt, one teaspoon Spanish sauce. Heat butter, add flour, then the soup stock and seasonings. Boil for ten minutes, add capers.—Mrs. Mary E. Wheeler, Los Angeles.

MUSHROOM SAUCE

Dissolve one-half teaspoonful of extract of beef in one-half pint of boiling water. Fry one minced onion and one finely chopped carrot in a little butter until slightly browned. Pour liquid over them, boil all together ten minutes, add a dessert spoonful of mushroom sauce or catsup. Skim, strain, and it is ready for the table.—Mrs. Frank B. Long, Santa Barbara, Cal.

ALMOND SAUCE

One-half pound almonds, two tablespoons butter, two tablespoons flour, one pint cream, pepper and salt to taste. Blanch almonds: cut finely and brown in butter. Heat cream in double boiler, add flour to butter and almonds, add cream gradually, add salt and pepper. Pour sauce around moulded halibut. Note: This amount will serve six.—Eva M. Dickenson, Glendora, Cal.

SAUCE FOR SALMON

One cupful of milk heated to a boil and thickened with a tablespoonful of cornstarch wet with cold water, the juice from the salmon, one mace, one spoonful of butter, one raw egg beaten light, the juice of half a lemon, and cayenne pepper to taste. Add the egg to thickened milk when you have stirred in butter and juice from salmon; take from fire, season and let it stand in hot water for three minutes, covered. Lastly put in lemon juice and turn out. Pour over the salmon.—Miss Evelyn Wyatt, Hollywood, Cal.

HOLLANDAISE SAUCE

This is a very delicate butter sauce that is very delicious on meat, fowls, and eggs, as well as vegetable dishes. Place in a sauce pan, one-half cup water, two level teaspoonfuls flour. Stir to dissolve, then bring to a boil and cook slowly for five minutes. Turn into a small bowl, place in a sauce pan of water. Now add five tablespoonfuls butter, yolk of two eggs, juice of one-half lemon, one-eighth teaspoonful paprika. Beat very hard to blend, cook very slowly until thick and creamy, and then it is ready to serve. Try it with Brussel sprouts, cauliflower, Swiss chard. It is delicious with delicate vegetables.—Mrs. A. L. Wells, Los Angeles.

TOMATO SAUCE

One-half tablespoon butter, two cloves of garlic, one sprig each of thyme, bay leaf and parsley minced fine, one tablespoon flour, one-half dozen tomatoes, salt, pepper and cayenne to taste. Take one-half dozen tomatoes, or one can, and put in a kettle to boil with one-half tablespoon butter. Add salt and pepper to taste, and one cup of water. Cook for about ten minutes, add minced thyme, parsley and bay leaf, and two cloves of garlic minced fine. When well boiled, mash through a sieve, reducing to a pulp. Put a tablespoon butter in saucepan and add one-half tablespoon flour. When it blends and browns nicely, add tomato juice. Season highly to taste and when ready to serve, add chopped parsley as a garnish. Serve with fish or meat.—M. E. Lindsay, Los Angeles.

SHRIMP SAUCE

In butter sauce (drawn butter), reheat one-half cup canned or fresh shrimps, broken in four pieces. Remove from range and add yolk of one egg slightly beaten.—Mrs. E. C. Wells, Long Beach, Cal.

MAITRE D'HOTEL SAUCE

Two tablespoonfuls butter, one tablespoon lemon juice, one-half teaspoon salt, one-eighth teaspoon of white pepper, one tablespoon of chopped parsley. Cream butter, add gradually lemon juice, seasoning and parsley. Keep cold until served. —Mrs. Frank B. Long, Santa Barbara, Cal.

SAUCE TARTAR

Chop a tablespoon of parsley very fine and rub it to a paste. Add it to a mayonnaise sauce; mix and add a tablespoon chopped capers, three olives chopped very fine, a small gherkin or a tablespoonful of any chopped pickle and a teaspoon of onion juice. This sauce may be served with lobster, cutlets, broiled or dried fish or deviled crabs.—Fannie Wells, Los Angeles.

SAUCE FOR BAKED FISH

Two cups tomatoes, one cup water, one small onion chopped fine, three cloves, three tablespoons butter, three tablespoons flour, one-half tablespoon sugar, salt and pepper to taste. Melt butter and stir flour in it, then add other ingredients to butter and flour and boil all together until thickened. Add half to fish and bake. When fish is done, add other half and leave in oven for one minute.—Mrs. F. L. Fanning, Los Angeles.

REMOLADE

Two hard-boiled egg yolks, one raw egg yolk, one teaspoon mustard, one-half teaspoon salt, one-fourth teaspoon white pepper, one teaspoon fine chopped parsley, three tablespoons tarragon vinegar, one cup of oil. Rub together the cooked egg yolks, the raw egg yolk, seasonings and parsley. Add two tablespoons of vinegar, combine the oil slowly, adding more vinegar until all has been used. Beat with Dover egg beater until very light and thick.—Mrs. Frank B. Long, Santa Barbara, Cal.

OLIVE SAUCE FOR FISH

One tablespoon butter, two tablespoons flour, one cup water, juice of half lemon. Small can minced olives. Salt and pepper. Brown flour in butter, then add water and other ingredients and let boil a few moments, till flour is well cooked. Serve either hot or cold.—Mrs. L. E. Webster, Los Angeles.

HOLLANDAISE SAUCE

Six tablespoons butter, two egg yolks, one tablespoon lemon juice, salt and pepper, water; cream butter. Beat egg yolks until thick and lemon color and add gradually to the creamed butter then slowly add the lemon juice, salt and pepper, and beat well. A few minutes before serving add slowly and stir in well one-third cupful of boiling water. and stir until it thickens.—Mrs W. W. G. Helen, San Gabriel, Cal.

EGG SAUCE

Two tablespoonfuls butter, one-fourth teaspoonful salt, one and one-half cupfuls hot water, two teaspoonfuls capers, two hard-boiled eggs, sliced, three tablespoonfuls flour, one-eighth teaspoonful pepper, one teaspoonful parsley minced, one teaspoonful lemon juice. Melt the butter, add the flour and seasonings, stir until smooth, and gradually add the hot water. Let boil up once. Add the eggs, capers, lemon juice, parsley and serve hot.—Mrs. M. M. Turner, Riverside, Cal.

BEARNAISE SAUCE NO. 3

One-half cup butter, one-half tablespoon vinegar or one tablespoon lemon juice, yolks of two eggs, one-fourth teaspoon salt, few grains cayenne, one teaspoon finely chopped parsley, one teaspoon finely chopped fresh tarragon. Wash butter and divide in three pieces, put one piece in saucepan with the vinegar or lemon juice and egg yolks, place saucepan in a larger one containing water (or in double boiler) stir constantly with wire whisk, add second piece of butter and, as it thickens, the third piece. Remove from fire and add the salt, cayenne. If left over the fire too long, it will separate. If a richer sauce is desired, add one-half teaspoon hot water and a half teaspoon of heavy cream.—Mrs. J. F. Holmes, Los Angeles.

SAUCE TARTARE

To one cup of mayonnaise dressing, add three tablespoons of finely chopped pickles, either sweet or sour and one tablespoonful finely chopped parsley.—Mrs. Louis Fleckenstein, Long Beach, Cal.

CROQUETTE SAUCE

Three teaspoonfuls of shortening, butter preferred. One cup of milk, one-third cup of bread, flour, one-fourth teaspoonful salt, dash paprika; a spoonful of catsup may be added if one cares to have it hot.—Mrs. Louis Fleckenstein, Long Beach, Cal.

EXCELLENT TOMATO SAUCE

Two cups tomato, two slices of onion, one bay leaf, two cloves, two tablespoonfuls drippings or butter, three tablespoonfuls flour, salt and pepper. Cook everything but flour and fat, twenty minutes, strain. Rub fat and flour together, add to liquid, cook until creamy thickness.—Minnie C. Childs, Tustin, Cal.

CUCUMBER SAUCE

Chop two cucumbers very fine after removing the outside green, sprinkle with salt and let stand twenty minutes. Add six very finely chopped green olives, drain and stir in one-fourth spoonful paprika, one-half spoonful salt and half a cupful of lemon juice. A good Californian will always use lemon juice instead of vinegar where possible, besides it is more healthful.—Minnie C. Childs, Tustin, Cal.

SAUCE FOR BOILED FISH

Make a drawn butter of two heaping tablespoons of butter and two heaping tablespoons of flour, blended. Pour over it enough hot water to dissolve, and add more warm water until you have one pint. Salt to taste, and put in a double boiler, and stir constantly, as the water underneath boils, and let it boil slowly. Continue to cook until the sauce is thick enough to pour, being sure to stir to keep it perfectly smooth. Take from fire, and add gradually yolks of two well beaten eggs, the juice of half a lemon, and a teaspoon of onion juice and a tablespoon of chopped parsley. Serve hot.—Mrs. J. J. Shuey, Long Beach, Cal.

FOR FRIED FISH

Garnish with parsley and sliced lemon. Sauce tartare is improved by adding a tablespoonful of pimiento chopped fine. The touch of red is pleasing as well as appetizing.—Minnie, C. Childs, Tustin, Cal.

THE EGG SAUCE

For the egg sauce: Place in a saucepan one tablespoonful of butter, and one tablespoonful of flour, and when blended add one cup of milk. Cook smooth and thick, then add one finely chopped hard-boiled egg, and season with salt and white pepper.—Mrs. Marian Macdonald, Whittier, Cal.

SAUCE PIQUANTE

Boil a cup of vinegar with thyme, bay leaves, shallots and small piece of garlic until reduced one-third. Add a cup of bouillon or water and strain. Melt a piece of butter, add a good tablespoon of flour. When smooth, stir in the strained liquid and add finely chopped parsley, chervil and tarragon and simmer a few moments.—Mrs. J. F. Holmes, Los Angeles.

ROBERTS SAUCE

One cup of Spanish sauce, one teaspoon mustard, four tablespoons white wine vinegar, half an onion sliced, one tablespoon butter, one teaspoon sugar. Cook the onion and sugar with the butter until a golden color. Add the Spanish sauce and cook ten minutes, then add the mustard rubbed smooth with the vinegar. Stir till it comes to a boil. Strain and serve.—Mrs. Frank B. Long, Santa Barbara, Cal.

VELVET SAUCE

Three ounces of butter or one and one-half tablespoons, one and one-half tablespoons flour, well beaten yolks of two eggs, salt and pepper to taste, juice of one-half lemon, one tablespoon chopped parsley, one-half cup water. Blend butter and flour together on stove without browning in the least. Add by degrees the boiling water and season to taste. Add juice one-half lemon, and parsley. Let simmer for ten minutes and take from fire and add the well beaten yolks of two eggs. Serve with boiled fish.—Ida R. Lindsay, Los Angeles.

FISH SAUCE TARTARE

One cut of mayonnaise. Chop very fine one tablespoon each of capers, stuffed olives, pickles and parsley. Press in a cloth until dry. Blend gradually with the moyannaise.—Bessie C. M. Wood, Santa Ana, Cal.

MOCK HOLLANDAISE SAUCE

Melt two tablespoons of butter, add two tablespoons of flour and stir until well blended. Pour on gradually, while stirring constantly, three-fourths cupful of milk. Bring to the boiling point, and add the yolks of two eggs, and one-fourth cupful butter, bit by bit. Add one tablespoon lemon juice and season with salt and a few grains of cayenne.—Mrs. Mary Rambo, Hollywood, Cal.

MILK SAUCE

Put into a double boiler three-quarters of a pint of sweet milk, with a pinch of baking soda. Mix two tablespoonfuls of white flour to a nice smooth paste, then thin and add to the milk stirring constantly to prevent its becoming lumpy. When well thickened add a lump of butter size of a walnut and a pinch of salt; mix well when it is ready to use.—Alice S. Stewart, Sawtelle, Cal.

CHEESE SAUCE

One tablespoonful of butter, one-third cup of grated cheese, one and one-half tablespoons of flour, one-half teaspoon salt, one cup of milk, one-fourth teaspoonful mustard, one-fourth teaspoon paprika. Melt butter, add flour, blend well, add milk, stir until smooth. Add cheese and seasoning. Stir until cheese is melted.—Mrs. Louis Fleckenstein, Long Beach, Cal.

DILL SAUCE FOR FISH

Beat one cup of cooking oil slowly into one egg yolk as for mayonnaise. Then add one tablespoon of lemon juice, one tablespoon of catsup, one-eighth teaspoon of salt, one-fourth teaspoon of paprika. Stir thoroughly, then add four olives chopped fine, one small spray of parsley cut fine, and one-half of a small dill pickle cut fine. Squeeze the juice from the other half of dill and add. Stir all well, and serve in mayonnaise bowl.—Mrs. Hazel V. Keim, Los Angeles.

SAUCE TARTARE

One cup mayonnaise dressing, one tablespoon each of capers, chopped olives, pickle, and pimiento. Put chopped olives, pickle and pimiento in a fine strainer and drain dry as possible before mixing with the mayonnaise.—Minnie C. Childs, Tustin, Cal.

GEONESE FISH SAUCE

Fry one tablespoonful of butter in one tablespoonful of flour, light brown. Add one cupful of water in which fish has been boiled, and one cupful of grape juice. Boil down, add one tablespoonful chopped parsley, half a cupful of mushrooms, one onion chopped fine. Simmer a few moments, add two tablespoonfuls of fresh butter, stirring all the time. Serve. —R. Barlow, Los Angeles.

CAPER SAUCE
(For Baked Sea Bass)

One-half cup of butter, one-fourth teaspoon salt, juice of one lemon, yolks of two eggs, a pinch of cayenne pepper, one-half cup of boiling water. Cream butter and add egg yolks slowly. Beat mixture well, add seasoning, one-fourth cup vinegar and the water slowly. Cook like custard. When done, add one tablespoon of chopped capers.—Miss Dora Brown, Pasadena, Cal.

FISH SAUCE

Heat a cupful of milk, add butter one-half size of an egg. Have one tablespoonful flour mixed with one-half teaspoonful dry mustard, salt, pepper and paprika to suit taste, and mix with little water, and add to the boiling milk. Remove from fire when thickened and add handful of chopped parsley and nasturtium leaves mixed. Good with any kind of fried fish.—Miss Lillian M. Kuster, Long Beach, Cal.

ELITE TARTAR SAUCE

One cup mayonnaise, two tablespoons catsup, one-half cup whipping cream (whipped stiff). Chop fine 6 large ripe olives (green if preferred) three tablespoons sweet mangoes or pimientos, one medium size onion and one medium size pickle; add to the other ingredients and mix well, then fold in slowly two tablespoons of olive oil.—Mrs. A. C. Philpott, Glendale, Cal.

PIMIENTO SAUCE

Two tablespoons butter, two tablespoons flour, one-half teaspoon salt, one cup milk. Make white sauce. Add two pimientoes which have been rubbed through a sieve. Serve with any white fish. — Mrs. Stanley S. Foote, El Monte, Cal.

SALZA SAUCE

Take a cupful each of tomatoes, onions and a green pepper. Scald, skin the tomatoes, skin the peppers by blistering on hot stove, chop all together, add salt and enough olive oil to moisten. Serve on hot or cold fish.—R. Barlow, Los Angeles.

HOLLANDAISE SAUCE

Melt slowly a generous quantity of butter, when butter is clear, put it through a fine strainer, add a generous quantity of salt which must be lightly and thoroughly beaten into the butter. Must be served hot.—Mrs. J. F. Holmes, Los Angeles.

DUTCH SAUCE FOR SALMON

Two egg yolks, two tablespoonfuls of butter, one-half teaspoonful of taragon vinegar, one tablespoonful cream, little salt and pepper. Put the yolks of eggs, well beaten, into a double saucepan with the other ingredients and cook over a slow fire until creamy; stir constantly.—Mrs. F. Hollinshead, Los Angeles.

LEMON SAUCE

Sugar three-quarter cup, flour three tablespoons, butter two tablespoons, one lemon, juice and rind, water one cup, one egg yolk, salt. Melt butter, add flour, mix well, add sugar, water and lemon juice and grated rind, stir while cooking. Cook until thick, remove from fire, add egg yolk.—Mrs. E. W. Haynes, Needles, Calif.

SAUCE FOR FISH OR OYSTERS

Chop very fine enough crisp cabbage to make a pint, also two mild green or red peppers. Mix together thoroughly. Set aside (covered) in a cool place until ready to use. When ready to use add one-half teaspoon of mustard seed, one teaspoon salt, one-fourth cup brown sugar, one-fourth cup vinegar. Mix all together thoroughly.—Ida G. Malcolm, Puente, Cal.

MAITRE D'HOTEL BUTTER

To serve with fish. Force meat recipe submitted on a separate card. One-fourth cup butter or cream, one tablespoon lemon juice, one tablespoon chopped parsley, little cayenne, one-half to one teaspoon salt. Cream butter, add lemon, seasonings, then parsley.—Mrs. J. G. Crick, Cucamonga, Cal.

EGG SAUCE

Remove the shell from a hard boiled egg, separate the yolk from the white, and chop the white rather finely. Mix this with one-half pint of white fish sauce, heat up, and pour over boiled white fish, so as to completely cover it. Rub the yolks through a strainer or sieve, and with it decorate the surface of the fish, decorate the dish with parsley.

EGG SAUCE

Make a white sauce of one pint of milk, two tablespoons of flour, a piece of butter the size of a walnut, one-half teaspoon of salt and sprinkle with pepper. Boil one egg hard. When ready to serve mince a spray of parsley fine and mash the boiled egg with a fork, then put into the white sauce and serve on fish. Especially good on salmon and baracuda.—Mrs. Mame E. Webber, Pasadena, Cal.

LEMON SAUCE

Two lemons, four tablespoons sugar, two tablespoons corn starch, one cup water. Put water on to boil in double boiler. Mix cornstarch smoothly with strained lemon juice. When the water boils, pour in the cornstarch and stir until it thickens, adding the sugar and grated rind of one lemon. Serve hot, with any baked or fried fish.—Mrs. E. W. Haynes, Needles, Calif.

DIXIE SAUCE FOR OYSTERS

Four tablespoonfuls each of white and black, whole peppers, crushed on slab. Put in jar and add four finely cut onions and one teaspoonful chives, one teaspoonful salt, one teaspoonful capers, one cup tarragon vinegar, one tablespoonful Worcestershire sauce, and few drops of tobasco. Shake well, and close jar for one day to season well. Fill small glasses and serve in center of oysters. —Jean Calhoun, Los Angeles.

HOLLANDAISE SAUCE

One-half cup unsalted butter, yolks of two eggs, three-fourths tablespoon lemon juice, one-fourth teaspoon salt, few grains cayenne, one-fourth cup hot water.—Mrs. John L. Evans, Los Angeles.

BLACK BUTTER SAUCE

Melt butter and let cook until it darkens but must not burn, add chopped parsley and pour over fish. Put a little vinegar in pan (same as butter was browned in) when heated pour over the fish and browned butter.—Mrs. J. F. Holmes, Los Angeles.

COLD SAUCE FOR FISH

Chop exceedingly fine, parsley, chervil, tarragon, pimpernel and chives and mi well with two yolks of hard-boiled eggs, add slowly four tablespoonfuls olive oil, two of vinegar, and two of mustard. Mix thoroughly before serving.—Mrs. J. F. Holmes, Los Angeles.

HORSERADISH SAUCE

One cupful thick cream, salt and paprika to taste, two tablespoons grated horseradish. Whip cream, season it, add horseradish, heap sauce in center of serving dish, arrange pieces of fried or baked fish around it (or fried lobster).—Mrs. E. W. Haynes, Needles, Calif.

BECHAMEL SAUCE

Melt generous piece of butter, add sliced onion, a carrot, parsley and mushrooms; heat through and slowly a cup of boiling milk (stirring constantly,) salt, mace, white pepper, stir until it boils and let slowly simmer for three-fourths hour, strain and add three tablespoons of flour and simmer two or three minutes.—Mrs. J. F. Holmes, Los Angeles.

CAPER SAUCE, WHITE

Put to melt piece of butter size of an egg, salt and white pepper; smooth in a tablespoon of flour and add slowly, while stirring constantly a cup of boiling water. When smoothly mixed, remove from fire and add the yolk of an egg, which has been diluted with a few drops of vinegar; add capers. This same sauce with chopped vinegar pickles makes tartar sauce. — Mrs. J. F. Holmes, Los Angeles.

CHEESE SAUCE

Four tablespoons grated cheese, one cup of stock, juice of one lemon, one teaspoon onion juice. Thicken the stock with browned flour, add other ingredients, boil thoroughly, and use over fish.—Mary Weedon, Bell, Cal.

HOLLANDAISE SAUCE

One cup drawn butter sauce, two eggs well beaten, two tablespoonfuls lemon juice or vinegar, few grains cayenne. Beat the egg yolks into the hot sauce, add the lemon juice and cayenne.—Mrs. Frank B. Long, Santa Barbara, Cal.

PARSLEY AND BUTTER SAUCE FOR FISH

Put five tablespoons of butter in pan and when hot stir in three tablespoons of very finely shredded parsley and cook five minutes. Add juice of two lemons and one tablespoon of water. Serve.—Mrs. Chas. J. Garcia, Tempe, Ariz.

FISH SAUCE A LA BAULDIN

One cup of mayonnaise, add two hard-boiled eggs chopped fine, one tablespoonful chili sauce, one teaspoonful green pepper chopped, three small sweet pickles chopped, one dessertspoonful of fresh lemon juice. This sauce can be used for salads or any fried fish.—Ellen E. Murray, Los Angeles.

CUCUMBER SAUCE FOR MOLDED SALMON

One cup cream, one-half teaspoon salt, pepper, four tablespoons vinegar, two cucumbers. Whip cream until stiff add salt, pepper, vinegar, slowly and lastly the cucumber which has been chopped and drained. Serve with molded salmon.—Mrs. Stanley S. Foote, El Monte, Cal.

FISH SAUCE

One large cucumber, remove the seeds and grate, one small onion grated, use mostly the juice, one teaspoon salt, one-half teaspoon paprika, 1 teaspoon sugar, one-quarter teaspoon white pepper, one tablespoon of oil or butter. Have ready one-half cup of boiling vinegar and blend well together. Keep in a cold place.—Mrs. Maude Disler, Los Angeles.

BECHAMEL SAUCE

One tablespoonful butter, one tablespoonful flour, one-half cup thin cream, one-half cup of white stock, chicken or veal stock, salt and pepper to taste. Melt butter in saucepan; stir in flour; reduce heat; blend well; add seasoning and liquid, stirring until smooth. Serve hot.—Mrs. Frank B. Long, Santa Barbara, Cal.

DRAWN BUTTER SAUCE

Rub three teaspoonfuls of flour smooth in a little cold water and stir into a half-pint of boiling water or white soup-stock, let it boil up and add to it one-half cup of butter cut in bits, season with salt and pepper. Cut up three hard boiled eggs and add to it.—Mary Blake Weaver, Visalia, Cal.

EGG SAUCE

Two hard boiled eggs mashed fine, one tablespoonful of melted butter mixed with the eggs, one-half teacup of milk, one tablespoonful flour made smooth or blended with milk. Stir all together, season with salt and pepper, heat to boiling point. A boiled onion chopped fine or one teaspoonful of mustard may be added.—Mary Blake Weaver, Visalia, Cal.

GREEN PEPPER SAUCE

Three green peppers, seeds removed; four tablespoons butter, or substitute; two tablespoons flour; two cups milk; one teaspoon salt; little paprika. Chop the peppers fine; fry in the butter or substitute until softened. Add the flour and gradually the milk, then add seasonings.—Mrs. M. M. Turner, Riverside, Cal.

TARTAR SAUCE

Make one cup of mayonnaise. Chop very fine one tablespooful each of capers, olives, cucumber pickle and parsley. Press in a dry cloth till quite dry. Blend gradually with the mayonnaise. For fried or boiled fish.—Mrs. Frank B. Long, Santa Barbara, Cal.

WHITE FISH SAUCE

One-half ounce corn flour, one-fourth ounce ordinary flour, one and one-half ounces butter. Put together in a pan on stove. When melted, stir in one-half pint fish stock, one gill milk, salt and pepper. Boil ten minutes.—Mrs. N. A. Nellermoe, San Fernando, Cal.

MARYLAND FISH SAUCE

One tablespoon butter, one tablespoon flour, one cup milk, one teaspoon salt. Make a white sauce of butter, flour and milk, add one-half cup of grated horse radish that has been drained of the vinegar. Blend well, just before serving stir in a cupful of stiffly beaten whipped cream.—E. M. Clark, Los Angeles.

OYSTER SAUCE

One pint of oysters, three tablespoonfuls of butter, one heaping tablespoon of flour, one tablespoon lemon juice, salt, pepper and speck of cayenne. Wash the oysters in enough water with the addition of the oyster liquor to make pint, boil and skim. Stir the butter and flour in a saucepan until of a dark brown. add the skimmed liquor, boil, add other ingredients, boil up once more and serve.—Mrs. William S. Cross, Los Angeles.

MEATS

HINDUSTAN CURRY
FIRST PRIZE

Ida Malcolm's recipe for Hindustan curry.

Two pounds of any leftover meat, one-half teaspoon extract of beef, one and one-half pints of water, four tablespoons curry powder, two onions, one clove of garlic, juice of one lemon, three ounces of butter, two tablespoons sweet cream, ten almonds, six cloves, one blade of mace, dash of cinnamon, a few cardamon seeds.

Boil meat until about half done, then remove. Skim the broth. Add extract and spices. Cut meat into squares, roll in curry powder and fry brown in butter. Cut onions and garlic. Brown. Then add whole broth to cream and the almonds blanched and pounded. Cover the pan closely and let it stew gently over a slow fire till well mixed and very hot. Just before serving add juice of lemon.

CHICKEN AND WAFFLES
SECOND PRIZE

Mrs. O'Connor's recipe for chicken and waffles, which won second prize, follows:

One chicken, four pounds. Clean and joint, barely cover with water, boil slowly three hours or until tender, skim off top first fifteen minutes, add salt and pepper to suit taste. The last hour add more water as it boils down. There ought to be two quarts of stock when done for gravy.

GRAVY

Two egg yolks, six level tablespoons of flour (level with knife), add water slowly (about one-half teacup) to make a thick paste. Beat till very smooth with spoon, adding a little water till thin enough to pour. Have chicken a little below boiling point. Add flour and boil five minutes.

WAFFLES

Two egg yolks, one-half teacup sour cream, one-half teaspoon baking soda, cream of tartar size of a pea, one-fourth teaspoon salt, one-half teacup flour (or a very thin batter). Put soda and cream of tartar in cream. Add yolks, then flour and salt. Beat the whites of two eggs to a stiff froth. Beat all together one minute. Bake immediately in hot waffle iron greased with butter. This makes three large waffles. Serve gravy with waffles.

P. S. A young Plymouth Rock hen is best for this dish. Always get chicken alive if possible. A chicken in market two or three days loses its flavor.

VEAL AND HAM PIE
THIRD PRIZE

Mrs. Otto Wartenweiler's recipe for veal and ham pie is as follows:

One and one-half pounds veal steak, cut one-fourth inch thick. Free from skin and bones one-fourth mild ham sliced very thin. Cut both veal and ham in one and one-half inch pieces. Lay in layers in casserole, seasoning with one and one-half teaspoons salt, one-fourth teaspoon pepper, one-fourth teaspoon nutmeg, one-fourth teaspoon mace. Grated rind of one lemon, well mixed.

Add four mushroom caps and the yolks of four hard-boiled eggs. Add water or stock to just cover meat. Cover and cook in slow oven two hours. Cut a crust to fit casserole from puff paste. Ornament with any desired design cut from the remnants of the paste. Set on baking pan one-half hour before serving time. Bake crust in a very hot oven. Remove cover from casserole, replace with the baked crust. Return to oven and reheat fifteen minutes. Serve with slices of cut lemon.

SAUSAGE CAKES
Baked With Apples

One pound of sausage meat, four apples. Shape meat in small flat cakes, and put in center of a dripping pan, core apples, cut into half-inch slices and place around sausage cakes. Bake in a hot oven until brown, basting frequently with the fat from sausage. Serve hot.

CHILI CHICKEN WITH RICE

Boil a chicken until tender, when cool chop fine. Wash and dry a cup of rice and put into kettle of hot fat and fry a few moments. Then add a can of tomatoes, a very small onion and a little of the broth in which it was boiled.

SAUCE CERISE

Soak one-half cup candied cherries in boiling water, enough to cover, for fifteen minutes. Drain, cut in halves and cover with sherry wine to which add one tablespoon cherry cordial. Let soak four hours, heat quickly and use as a garnish around filets.—Fannie Wells, Los Angeles.

FILET OF BEEF A LA ANTLERS

Have filets of beef tenderloin cut one and one-half inches thick; trim and press in rounds. Truss a very thin slice of bacon around each filet, broil eight minutes in a well-greased broiler or hissing hot buttered frying pan, spread with maitre d'hotel butter. Arrange on a hot platter and pour around it

TENDERLOIN A LA CREOLE

Three pounds tenderloin steak, broil or fry in butter. Sauce: One tablespoonful of fat, when boiling add one-half can of tomatoes and one large onion sliced, fry five minutes one-fourth teaspoon of salt, one-fourth teaspoon of pepper, one clove of garlic, one teaspoonful of chopped parsley, one teacup of boiling water, one teaspoon of butter, two teaspoonfuls of Worchestershire sauce, simmer ten minutes pour over steak. — Felicie Hardel, Monroe, La.

CAPON A LA LASSCO

First singe, draw and cut into eighths a choice capon of five pounds, then put in a brazing pan with two ounces of clarified butter, adding one finely chopped onion, a pinch of salt, a pinch of pepper and one-fourth of a stalk of celery. Add a small clove of garlic and then add eight ounces of finely chopped champignons. Let braize for thirty minutes and add eight ounces of canned tomatoes. When nicely browned add one quart of sauce Espagnole and let simmer until tender. Serve en casserole, garnished with chopped parsley.—Chef Stenro.

HEAVENLY HAM

Take a good, thick slice of ham, place in a kettle of cold water and allow to come to a boil. Remove and scald. Put the ham in a deep baking dish and work into it on both sides mustard and brown sugar. For a slice two inches thick allow one teaspoon of dry mustard and two teaspoons of brown sugar. Cover the meat with sweet milk and bake in a moderate oven about three-quarters of an hour. This makes a tender and delicious dish.—Miss Annie B. Garrett, Riverside, Cal.

MEAT LOAF

One and one-half pounds hamburger steak and one-half pound lean fresh pork, chopped together, one small onion (chopped), one green pepper (chopped), one cup soft bread crumbs, one teaspoon salt, one-half teaspoon pepper, one egg slightly beaten. Knead for five minutes. Roll and place in dripping pan with three slices of bacon on top. Pour over all one can of tomatoes. Baste while cooking slowly one and one-half hours.

SAUCE

Add one-half cup hot water to liquid in pan. Thicken with one tablespoon flour. Add one tablespoon butter, one-half teaspoon salt, one-fourth teaspoon paprika.—Mrs. Charles T. Hawes, La Jolla, Cal.

LEG OF MUTTON, BRETTON STYLE

Flavor the leg with a clove of garlic near the knuckle. Slice two large onions, one large carrot. Spread these on the bottom of pan and dust with pepper, little cloves and parsley, adding one bay leaf, one-half teaspoon of salt and one pint of boiling water. On this lay the meat, cover closely and cook in moderate oven for three hours. Soak over night one pint of kidney beans, drain, cover with fresh water, and simmer slowly until tender. Let the water cook down until nearly dry, then put them in a pan in which one large tablespoon of fat has been heated. Add a chopped onion, salt and pepper and stir lightly until fried. Place the meat on a platter, surround it with the beans, thicken the gravy with brown flour, strain and serve.—Elizabeth Whitford, Los Angeles.

HAM IN CASSEROLE

Soak one thick slice of ham in luke warm water for one-half hour. Trim off all extra fat. Wash and pare two and one-half cups of thinly sliced potatoes, let stand in cold water one-half hour. Put ham in casserole, cover with potatoes and pour over two cups of fresh milk. Cook in moderate oven one hour covered and one hour uncovered.—Mrs. H. A. Datesman, Long Beach, Cal.

SMOTHERED VEAL CUTLETS

One and three-fourths pounds veal steak cut rather thick, one small onion sliced, one large or two small tomatoes sliced, a few slices sweet pepper. Put two tablespoonfuls butter, or one of butter and one of bacon fat, in frying pan. When very hot put in veal, which has been cut in pieces three or four inches square, keep turning until meat is a nice brown, remove meat to a hot dish, put pint of boiling water in frying pan, thicken to consistency of cream, put in the meat and other ingredients, cover closely, and put where it will just simmer until meat is tender, add pepper and salt ten minutes before serving.—Mrs. Thos. R. Alston, Hemet, Cal.

ROAST TURKEY

Chestnut Dressing

Clean turkey thoroughly. Cook sixty chestnuts in boiling water ten minutes; take off and drain and rub off the dark skin. Cover the kernels and simmer one hour; take off and mash through a potato masher. Take half a pound ground lean pork, add to chestnuts, also half teaspoonful pepper and level tablespoonful salt, half cup of cream. Stuff turkey with the mixture, truss and roast. Serve with chestnut sauce.

Chestnut Sauce

Fry one tablespoonful of butter, one tablespoonful flour in a skillet; add three peppercorns, one medium-sliced onion, four cloves and three parts of a pint of stock or water; boil four minutes; strain and add four tablespoonfuls of mashed chestnuts and one tablespoonful of currant jelly. Serve very hot.—Ellen E. Murray, Los Angeles.

JUNGLE STEW

Soak overnight one pint of Mexican beans. In the morning boil until tender. Put one tablespoonful of butter in the frying pan and when melted, fry three chopped onions in it until brown. Add the onions to the beans, with half a can of tomatoes and one-quarter of a pound of macaroni broken into bits. Simmer until the macaroni is tender and season to taste with salt and pepper. This is a most nourishing and delicious dish.—Mrs. J. M. Dunn, Los Angeles.

SLICED ROAST BEEF A LA MEXICAN

Cut cold roast beef in thin uniform slices and reheat in a sauce made as follows: Cook one finely chopped onion in two tablespoonfuls butter five minutes. Add one red and one green pepper, one small clove of garlic, each finely chopped and one cup thick tomato puree. Simmer slowly fifteen minutes, then season with one-half tablespoonful Worcestershire sauce, one-fourth teaspoonful celery salt, two drops Tabasco sauce and salt to taste. Serve on hot platter surrounded with potatoes on the half shell.—Fannie Wells, Los Angeles.

MARYLAND STEAK

Salt and pepper a thick sirloin steak. Put it in a roaster which has been well buttered. Cover with alternate layers of sliced tomatoes and onions, each layer having been well sprinkled with salt, pepper and flour. Use three layers. Add a cup and a half of water. Bake an hour and a half until nicely browned.—Mrs. Frank M. Perry, South Pasadena, Cal.

VEAL LOAF

Grind three pounds of veal from the round, one-half pound of salt pork and four soda crackers. Three eggs, three teaspoons of salt, two tablespoons sweet milk, dash of cayenne. Mix all together and form into a loaf. Bake two hours in a moderate oven, basting often with butter and water. This is good served hot or cold. When served hot surround with peas, cooked and seasoned.—Mrs. A. Sheetz, Los Angeles.

FRICASSEE

Three pounds veal brisket, two tablespoonfuls of fat, when boiling add brisket, fry light brown, remove from fat. One large onion, sliced; one-half can of tomatoes, fry five minutes, two tablespoonfuls of flour, fry brown, add three pints of water, one level teaspoon of salt, one-half black pepper, one sprig of thyme, one bay leaf, one-half clove of garlic, dash of cayenne, return brisket to liquid and boil one hour. To be served with rice.—Felicie Hardel, Monroe, La.

BOILED BEEF WITH SAUCE

Wash in cold water four pounds of brisket. Put into boiling water and skim. Add two teaspoonfuls of salt, a few whole peppers, one sliced onion and one sliced carrot. Boil about two hours, slice, pour over just a little stock, garnish with parsley and pour horseradish sauce over all.

Horseradish sauce: Pour into a saucepan one-third of a cupful of butter and melt. Stir in one-half cupful of flour. When hot pour in one-half pint of boiling milk, stir briskly to a smooth sauce and let boil twenty minutes. Season with a half-teaspoonful of salt and a pinch of cayenne pepper. Strain and add two stalks of grated horseradish or half a cup of made horseradish.—Mrs. Albert Schliem, Arroyo Grande, Cal.

MEAT CAKES WITH SAUCE

One pound round steak. Two medium sized onions. One quart can of tomatoes. One pint can kidney beans. One handful flour. Two tablespoons of butter or butter substitute. Melt butter in frying pan. Add one onion finely cut and remove from the stove. Add the pound of ground round steak, the handful of flour, season with salt and pepper, mix thoroughly and shape into small flat cakes. Heat butter in frying pan and fry the meat cakes and the other onion, finely cut, until the cakes are browned. Then add the quart can of tomatoes and cook slowly for twenty minutes. Season with salt and pepper, add can of kidney beans, cook five minutes longer and serve. This serves six people.—Mrs. Mamie Taylor, Los Angeles.

CREAM CHICKEN

Will serve twelve persons.

Four and one-half pounds chicken; one pound of sweetbreads, one can mushrooms, finely chopped. When chicken and sweetbreads are boiled and cold, shred as for salad. Put in a saucepan four tablespoons of flour, and four generous ones of butter; when melted add cream or half cream and milk, until the right consistency when boiled. Add one small onion chopped fine, season with a dash of nutmeg and cayenne, and salt and pepper to taste. Bake in one large dish, or in individual small dishes; sprinkle fine bread crumbs and bits of butter on top and bake until brown.—Mrs. Sarah E. Roach, Los Angeles.

PILAAF (TURKISH DISH)

One and one-half pounds lamb. Remove the skin, fat and bone, and cut into small pieces. Two slices of salt pork; cut into dice and fry, skim out the scraps on a plate. Cut one onion into dice and fry also, then skim out and put with pork scraps, put the meat in and fry brown, then add the pork and onions to same, with one tumbler rice, one tumbler tomato and two tumblers of cold water. With salt, pepper and a little mustard, season to taste. Stir the mixture together and let it boil up once, being careful not to burn. Cover closely and let it cook slowly on the back of stove for at least one hour. Serve hot.—Mrs. Alice H. Colby, Los Angeles.

BONELESS BIRDS

One and one-half pounds round steak, five strips of bacon, two tablespoons butter or drippings, one tablespoon chopped onion, two cups boiling water, one tablespoon browned flour, salt and pepper. After pounding the steak thoroughly cut it into three-inch squares. On each square place a small piece of bacon, roll up tightly and fasten with toothpicks. In a skillet melt the butter and brown the "birds" in it; then add flour, boiling water (gradually), onion, salt and pepper. Cover tightly and let simmer two hours. Remove toothpicks, serve on hot platter garnished with slices of spiced beets and sprigs of parsley.—Miss Maud E. Butler, Los Angeles.

MEAT AND SPAGHETTI

One pound ground round steak. One pound spaghetti. Two large onions. One quart can tomatoes. Grated cheese. Cut the onions very fine and fry them and the steak in butter or butter substitute until nicely browned. Add the can of tomatoes and season with red pepper and salt. Cook for twenty minutes, thicken with paste of flour and water. Pour over the boiled and drained spaghetti and serve with grated cheese.

CHINESE CHICKEN

Cut a frying chicken, without boning it, into small pieces, season, flour and fry brown. Over the chicken pour the juice from a medium sized can of pineapple, add a half cup of water and simmer until tender. Cut the pineapple in pieces, pour over it one teaspoonful of vinegar, and add to the chicken. Thicken the sauce with cornstarch and serve. A teaspoonful of Chinese sauce (paak yau), while not essential, adds to the flavor of this truly delicious oriental dish.—(Miss) Edna F. Lowe, Sierra Madre, Cal.

CALIFORNIA RAISIN STEW

One pound stewing beef cut into two inch pieces, two tablespoonfuls flour, one tablespoonful sugar, one small cup California seedless raisins, two tablespoonfuls mild vinegar or one and one-half tablespoonfuls strong vinegar, one tablespoonful shortening, one pint boiling water, salt to taste.

DIRECTIONS

Brown the meat well in the shortening. Remove meat to plate and add the flour to the fat in the pan. Brown the flour, stirring constantly. Add boiling water slowly and when smooth put in the beef. Cover and turn fire very low. Cook for one and one-half hours, adding more hot water if necessary. At the end of this time add raisins, vinegar, salt and sugar and cook very slowly one hour more. It is important to use the seedless raisins because they swell up and add to the appearance and taste of this dish. Potato dumplings make a good accompaniment.—(Mrs. R. S.) Gertrude Marsh, Hollywood, Cal.

LIVER PATTIES

Two cups chopped, cooked liver, (preferably fried), two tablespoonfuls finely chopped pickles, two cups of mashed potatoes, one-half teaspoonful salt, and dash of pepper, one-half cup of stale bread crumbs. Mix liver, potatoes and pickles, add seasoning, grease patty tins and sprinkle with crumbs and fill with mixture. Bake fifteen minutes in a hot oven. Turn out on serving dish. Serve with brown or tomato sauce.

CHICKEN MACEDOINE

One hen cooked till tender, and cut in dice (seasoned while cooking), one cup ripe olives, seeded and sliced, one cup diced celery, one cup pecans, one can pimientos (cut in narrow strips), one or two green peppers (cut in strips), one cup green peas (cooked), eighteen very thin slices raw carrot, six hard boiled eggs, one quart clear chicken broth (all grease skimmed off), one envelope clear, unsweetened gelatine. Mix dry ingredients. Dissolve gelatine in a little warm water and add to broth. Season with a dash of black pepper and paprika. Pour over dry ingredients and mix lightly. Put in a bread pan to mould. Cut in slices and serve on lettuce leaf, with mayonnaise.—Mrs. E. H. Gillespie, Los Angeles.

CASSEROLE OF RABBIT AND OKRA

Three slices of bacon, one and one-half teaspoonfuls salt, one rabbit, one-fourth teaspoonful pepper, one onion finely sliced or chopped, two cups boiling water, three tablespoonfuls flour, one cup of tomatoes, one pint of okra sliced fine. Cut bacon in one-inch pieces and cook in frying pan until brown, remove bacon, cut rabbit in pieces for serving and soak in very cold water with a little vinegar (one-half teaspoonful), one-half hour. Then drain, dredge with flour, brown in bacon fat, add flour, seasoning and put with cooked bacon in a casserole dish, cook onions in bacon fat until brown, add flour, salt and pepper and boiling water, stir until smooth and pour over rabbit. Add tomatoes and okra. Sprinkle with salt, cover and bake in moderate oven one and one-half hours.—Mrs. Louis Fleckenstein, Long Beach, Cal.

SAUSAGE ROLLS

Make good rich pastry, roll to the same thickness as for pies, cut in pieces four by five inches, form a small roll of sausage, place on pastry, fold the pastry over it, and with a fork press the ends together, and prick the roll two or three times. Bake in rather quick oven until a nice brown. These are very nice hot or cold. — Mrs. Thos. R. Alston, Hemet, Cal.

STEAK A LA CREOLE

Cut a thick tenderloin steak into pieces about four inches square, pour a little olive oil over each and let stand a few minutes. Put them into a broiler and cook over the hot coals to sear the meat, and keep in the juices; place in a baking pan, sprinkle over them one chopped onion, one green pepper sliced, one-half clove of garlic; one tablespoon of tomato sauce, juice of one lemon and one-fourth cupful of olive oil. Cover closely and when brown turn them, add a little water to the gravy and serve.—N. S. Maxwell, Los Angeles.

CURRY OF CHICKEN

Clean, singe, dress and cut up a three and one-half pound chicken as for fried chicken. Melt one-third cup butter in an iron frying pan. Sprinkle chicken with salt and pepper, arrange in hot frying pan and cook ten minutes, turning so as to brown evenly. Add the giblets and continue cooking ten minutes longer. Arrange the chicken in a hot casserole, with one thinly sliced onion, one-half teaspoon salt and broth, or boiling water to cover. Put the lid on casserole and simmer in oven until chicken is tender.

Remove the chicken and strain the liquor. Melt one-fourth cup of butter, add two tablespoons curry powder, mixed with two tablespoons flour. Stir until smooth. Add strained liquor (there should be two cups), and the milk from one cocoanut, one cup grated cocoanut, one-third cup currant jelly, two tablespoons lemon juice, one teaspoon grated green ginger root and salt to taste. Turn half of the sauce into casserole. Arrange chicken over sauce and cover with the remaining sauce. Serve from the casserole with creole or boiled rice.—Fannie Wells, Los Angeles.

MOCK PARTRIDGE BREAST

Cut six squares five inches square of veal steak, that is cut three-fourths inch thick. Salt, pepper and flour each square, pound hard, roll and fasten with toothpicks. Put in baking pan nearly covered with cream. Bake one hour, adding to cream as it cooks away, and turning the rolls as they brown on top. Take from pan, add one can mushrooms to gravy, thicken a little more, cook and pour over the meat.—H. H. McDonald, Los Angeles.

VEAL IN ASPIC JELLY

Clean very carefully two knuckles of veal. Cover with boiling water, add one large onion sliced, season well and simmer slowly about two hours or until meat falls from the bones. If necessary add water from time to time. When meat is tender, remove from kettle and shred it, discarding bone and gristle. Boil liquor down to about one pint and strain it. Now slice one hard-boiled egg and arrange it in bottom of a bread tin, over this spread the shredded veal, well seasoned. Pour on the hot stock and let stand over night. Invert this on a chop plate and you have a sightly and appetizing luncheon loaf. — Charlotte A. Closser, Long Beach, Cal.

BEEF TONGUE AND SAUCE

Secure a large fresh beef tongue, wash thoroughly, place in kettle with hot water, sufficient to boil it tender. When done, remove tongue, put in a vessel of cold water and remove skin. Have prepared one cup of grated carrot; turnip, three-fourths cup; celery, one cup; four fresh tomatoes or one-half can tomatoes, one large onion, and several sprigs parsley. These vegetable may be run through food chopper. Add vegetables to meat broth, cook three-fourths hour, then replace the meat and heat. When hot, remove to platter and thicken gravy with thickening to which one tablespoon of mustard has been added to dry flour before mixing. Pepper and salt added to taste when vegetables go in. Pour sauce over the tongue on platter and serve. To serve hot next day, slice tongue and heat in gravy and serve with slices tastefully arranged on the platter.—Mrs. G. B. Strong, Los Angeles.

HOLLAND CHICKEN STEW

Joint a fat hen, fry a light brown. Put in stewing kettle, two quarts of boiling water, one clove of garlic, cut fine, add chicken, cook slowly until tender. Salt when cooked, thicken gravy and add the giblets, cooked and cut in small pieces. Bake sufficient number of sour milk pancakes for persons to be served, roll, place in tureen and pour over giblet gravy. Serve chicken pancakes and gravy. This is a delightful change from the usual stewed chicken.—Mrs. George P. Bryce, Oxnard, Cal.

POT ROAST

Four pounds of rump roast, put iron pot on fire with one cup of best olive oil and when quite hot, put in meat and keep turning until browned nicely on all sides. Add one teaspoonful salt and one-quarter teaspoonful black pepper. Put one cup boiling water on meat and cover tightly and let cook slowly for two hours, do not boil dry. Then add one quart hot water, one cup large seedless raisins and one-half cup ripe olives cut in two. Boil one-half hour longer. Make a thickening of three tablespoonfuls of flour and one cup of water and add and boil ten minutes. Lift meat to hot platter, strain gravy into bowl and garnish meat with the raisins, olives and sprigs of parsley. — Mrs. Chas. J. Garcia, Tempe, Ariz.

BEEF LOAF

To Be Served Either Hot or Cold

Take one pound of the best grade of chipped beef, so as not to have too much fat in it. One-fourth pound of lean fresh pork chopped, one cup of canned tomatoes, one egg, half juice of a small lemon, one teaspoonful of salt. Mix thoroughly with the hands, add one tablespoonful of flour. Take a paper sugar sack, grease inside and outside, then pour the ingredients in this and turn the top so the juices cannot escape. Lay in a dry baking pan and bake thirty minutes in hot oven. When ready to serve garnish the edge of platter with parsley or water cress. Then turn the loaf out of bag by tearing away the paper. If you wish to use a sauce with it, you will find the plain gravy made of stock, or, as many prefer, a horseradish sauce, as follows: (This will serve six people.)

BAKED PORK CHOPS WITH APPLE RINGS

Have chops cut thicker for this method of cooking than for sautering. Wipe chops, sprinkle with salt, pepper and dredge lightly with flour. Brown richly on both sides in a hot, well greased frying pan. Remove pan to oven, cover and bake slowly until tender, basting every ten minutes with fat in pan. Remove to serving platter and surround with apple rings.

APPLE RINGS

Pare, core, and cut out apples that are not too sour, in rings one-half inch thick. Sprinkle them with lemon juice. Make a syrup by cooking one cup sugar with one cup water ten minutes. Drop in three or four cassia buds or pieces of stick cinnamon. Cook three or four apple rings at a time in syrup until soft, turning often to preserve their shape. Drain and arrange them around the chops. —Fannie Wells, Los Angeles.

MEAT STEW WITH DUMPLINGS

Two pounds lean beef, two tablespoonfuls of fat or butter, one tablespoonful flour, one small onion, one sprig parsley, one teaspoonful salt, three dashes pepper, one quart boiling water. Cut beef into inch squares and dredge with flour, drop in the boiling fat and brown. Take out and put in a deep sauce pan. Add flour, onion, parsley, salt and pepper to the fat and boil until it thickens, pour in the boiling water and then add to the meat in the sauce pan, cover and let simmer for two hours. Or, one radiator of the fireless cooker can be heated for thirty minutes and it and the stew can be placed in the cooker for an hour. For the dumplings, one pint of flour, sifted, three level or one heaping teaspoonful of baking powder, one-fourth of a teaspoonful of salt and one gill of milk. Add salt, and baking powder to flour and sift again. Mix into a soft dough with the milk and put into the boiling stew by the spoonful and cook fifteen minutes. It may take a little more than a gill of milk to make it soft enough. If directions are followed, the stew is fine and the dumplings as light as a feather.—Mrs. W. S. Johnson, Exeter, Cal.

CHICKEN A LA KING

Take two and one-half tablespoonfuls butter, blend with two tablespoonfuls flour, stirring constantly, three-fourths cup chicken stock, one-half cup milk, one-half cup cream and bring to boiling point. Add two cups chicken cut in small strips, one-half cup fresh mushrooms, one-fourth cup pimientos cut in small pieces. Stir in egg which has been slightly beaten and serve on strips of buttered toast.—Helen Martin, Pasadena, Cal.

CHICKEN A LA MARYLAND

Separate two young chickens as for "Fried Chicken," sprinkle with salt, pepper and dredge lightly with flour, dip in egg slightly beaten and diluted with two tablespoonfuls cold water or milk to each egg, then roll in fine seasoned bread crumbs. Heat one-third cup lard in an iron skillet, arrange chicken in skillet and cook until a golden brown on both sides. Watch carefully that chicken does not brown too heavily. Remove skillet to a moderate oven, cover and continue cooking (slowly) until tender. Make a sauce of thin cream, turn sauce in center of hot platter and arrange chicken over sauce. Garnish with sprigs of parsley.—Fannie Wells, Los Angeles.

ROLLED ROAST OF LAMB

Order a small forequarter of lamb, boned and rolled and the outer skin taken off. Have the bone sent with the meat. Wash the bones and put in the bottom of kettle. Place meat on top of this, add one slice of onion, one sliced carrot, one bay leaf and a sprig of thyme. Cover with two quarts of boiling water and simmer for two hours, skimming when necessary. Add two teaspoonfuls of salt after meat has cooked an hour, then remove meat to a roasting pan, sprinkle with salt and pepper, dredge with flour and roast in a hot oven one-half hour. To the drippings in the pan add four tablespoonfuls of flour and stir until brown. Add one one-half cups of stock which has been strained and fat removed. Stir until smooth and serve with meat. The left-over stock should be used for soup and sauces. The forequarter of lamb, although fat, is tender and of fine flavor, and costs much less than leg of lamb.

POT ROAST OF BEEF WITH PRUNES

Two pounds rump roast, one cup prunes, two cups brown sugar, one cup vinegar, one cup water, several cloves, one stick cinnamon, salt to taste. Brown meat well in a hot iron kettle. Add water and prunes. Cook for three or four hours below boiling point. Fifteen minutes before serving, remove prunes, evaporate any liquor on meat and cover with the syrup of sugar, vinegar and spices reduced to three-fourths cup. Arrange prunes around edge of meat in serving.—Mrs. E. A. Wilken. Huntington Park, Cal.

BROILED STEAK WITH BLANKET OF CLAMS

Wipe a sirloin steak, cut one and one-half inches thick and broil ten minutes under the gas flame, turning every ten seconds for the first three minutes to completely sear surface. Reduce heat somewhat and continue cooking seven minutes. Remove to metal platter. Cover with two and one-half cups little neck clams, place platter on grate in oven and cook until clams are plumped. Spread generously with Maitre d' Hotel butter, garnish with finely shredded French fried potatoes and parsley.—Fannie Wells, Los Angeles.

VEAL SURPRISE WITH SAUCE

Two pounds lean veal, ground or chopped fine, one-fourth pound pickled pork, ground or chopped fine, one-half cup sweet cream, two eggs, salt and pepper to taste (little onion if desired). Mix all thoroughly. Have large skillet with one-fourth cup butter and one-fourth cup lard, hot. Spoon out the veal (not trying to make balls) until skillet is full. Cover and let meat simmer until white, and juices are cooked back to fat. Remove cover and brown on both sides. Remove to hot platter and carefully scrape all the tid-bits off bottom of skillet, adding flour enough to make smooth paste. Then add milk enough to make rich gravy sauce, stirring until a golden brown. Serve over the balls, or separately. Perfectly delicious.—
—Mrs. Albert E. Hoadley, Minneapolis, Minn.
—Mrs. Albert E. Hoadley, Pasadena, Cal.

COTTAGE CHEESE SAUSAGE

One cup cottage cheese, one cup dry bread crumbs, one-fourth cup peanut butter, one-fourth teaspoonful thyme, one-fourth teaspoonful pepper, two tablespoonfuls melted butter, one tablespoonful finely chopped onion. Mix together and form in small sausages and fry.—Miss Mary Craig, Santa Ana, Cal.

CHICKEN A LA PAPRIKA

One fair-sized stewing chicken, one-half pound of bacon, one-half onion and green pepper, one cup of cream, one cup of hot water, one-half lemon sliced, one-half teaspoonful paprika. Take chicken, cut up into small pieces, salt and roll into flour. Put into baking pan with bacon and hot water, and onion and green pepper, and bake for an hour or an hour and a quarter. When done add cream and lemon (sliced), and paprika. Very good.—Mrs. Rose Gleeson, Los Angeles.

BREAST OF VEAL WITH GRATED POTATOES

Select a young breast of veal, see that the ribs are small. Have the butcher insert a large pocket in it, clean, and salt and pepper the sides. Grate six potatoes and strain out all the water. Beat one egg, add one teaspoonful salt, three tablespoonfuls cracker crumbs to the potatoes. Stuff the pocket, lard the veal, and roast with one cup hot water two hours, first slicing two onions on the top. When a golden brown, serve. — Mrs. R. J. Gall, Blythe Cal.

MEATS CORDORMA

An inexpensive, yet very delicious dish in the meat menu. Take one pound ground raw veal, one pound ground raw pork, one-half cup of uncooked rice. Wash rice thoroughly, cover with water, place over a slow fire until partially cooked; mix meat and rice together, season to taste, roll in cabbage leaves which have been prepared by placing in boiling salted water for a few moments; place the rolls snugly in a larded roaster, half cover with water and roast until done, about one and a half hours. This will serve about eight people.—Mrs. J. M. Dunn, Los Angeles.

BAKED VEAL CUTLETS

One and one-half pound of veal cutlets laid in well buttered roasting pan, with cup of water poured over to prevent burning. Spread over a dressing made as follows: Two cups bread crumbs, two onions chopped fine, two well beaten eggs, and butter size of an egg, dash of salt and pepper. Mix well, and put on tin cover, bake one and one-half to two hours. Remove cover and allow them to brown on top. Pork chops can also be prepared in this way.—Mrs. B. D. MacGill, Los Angeles.

STEAK, FRENCH STYLE

Take a T-bone steak cut about one and one-half inches thick, salt and pepper well on both sides and put in pan. On top of the steak put the following in the order named: One tablespoon Worcestershire sauce, catsup enough to cover steak, one large clove, garlic and about a third of a bunch of parsley chopped finely together, thin slices of lemon to cover, and two tablespoonfuls salad oil. Bake in rather hot oven basting frequently. Meat liquor may be thickened for gravy if desired. —Mrs. A. F. McGee, Beaumont, Cal.

CHICKEN EN CASSEROLE

A fat hen is preferable. Cut in pieces as you would to fry. Start cooking in a small quantity of hot water and keep adding hot water when necessary. Cook slowly until tender, add one small onion and salt to taste. When done let cool in the water, then cut in small pieces, remove all bone and gristle. Make a sauce of one egg, one tablespoon flour, one teaspoon paprika, one pint sweet milk and salt to taste, blend all together and cook for a few minutes, stirring constantly until it thickens. Then put a layer of the pieces of chicken in the casserole and then the sauce and bits of crackers or stale bread crumbs and bits of butter, if chicken is not fat, alternating with the layers of chicken and cracker or bread crumbs until you have the casserole almost full, then pour the remainder of the water in which the chicken was cooked (which should be a good sized teacupful) over it, cover and bake for half hour in a hot oven. Serve from the casserole. —Mrs. L. K. Hope, Oxnard, Cal.

MEAT

Take any left over cold meat, grind fine or chop, season with salt and pepper and a little onion. Put in a baking dish, then make a nest in the middle and put carrots, boiled and chopped. In the middle of this put canned peas and bake one-half hour.—Mrs. H. E. Bratt, Los Angeles.

ROAST LEG OF LAMB

Trim off all outside skin and most of fat, wash well, then rub in salt and pepper. Flour well all over, place in baker. Then slice one tomato and one onion, place on top of lamb. Then pour one cup of sour milk and one quart of water in baker, cover baker and cook thirty minutes to the pound. Serve with mint sauce.—Mrs. E. Perkins, Pasadena, Cal.

BOUDUIS A LA REINE

One pint chopped meat, two tablespoons bread crumbs, one tablespoon chopped parsley or celery, salt and pepper to taste, one tablespoon butter, one-half cup stock or boiling water. Mix well with meat, bread crumbs and one egg, well beaten. Fill custard cups two-thirds full, place in pan boiling water in oven twenty minutes. Make white sauce of one tablespoon butter, one tablespoon flour made smooth with boiling milk. Season and pour over molded meat. A good luncheon dish. —E. Culver, National City, San Diego, Cal.

SOUTHERN STEAK, NORTH CAROLINA DISH

Two pounds of round steak, cut an inch thick, into this pound three-fourths of a cup of flour, one teaspoonful of salt and three dashes of pepper. Put three tablespoonfuls of fat in a frying pan. When hot, put the steak in, cut into convenient pieces and brown. Take the meat out and put in a baking dish. Add a tablespoon of flour to the fat and brown, then pour in a pint of boiling water and when it thickens pour over the meat. Bake slowly for one and one-half hours. A small onion can be sliced and added to it, if liked. It is fine put into the fireless cooker for an hour instead of into the oven. —Mrs. W. S. Johnson, Exeter, Cal.

WALNUT STEW

Take a small chuck rib and put on in one quart of water. Add one big onion sliced and one-half teaspoonful of salt. Cook for two hours slowly. One hour before serving mix in a bowl, one tablespoon brown flour, one large cup of pickled walnuts. Mash the walnuts and add a few drops of tabasco, then add to the meat. Mix, in a wooden bowl, a little chopped meat, one small onion, parsley and a little grated stale bread, salt and pepper and one slightly beaten egg. Roll into balls, about the size of a walnut, and stew slowly with the meat for about one hour.—Olive Fisher, Prescott, Ariz.

VIRGINIA HAM

Soak twelve pounds ham overnight in cold water. Boil slowly in fresh water two hours. Drain, remove, skin, bone and trim lightly. Insert fifteen cloves on fat side of ham, cover with brown sugar and place in roasting pan with spices, one sliced carrot, two sliced onions and celery branches. Bake in moderate oven one hour, basting occasionally. Remove and wrap ham in ordinary bread or pie dough, leaving an aperture in the top, chimney-like. Having removed the fat from the pan in which the ham was roasted, strain the gravy and pour this into the aperture. Bake forty-five minutes. Cool before slicing.—Mrs. Chas. Hawk, Arcadia, Cal.

POTTED BEEF

Take two pounds of lean beef free from skin. Cut it up in small pieces, put in a pan, cover with water, cook very, very slowly until the pieces of meat are perfectly tender. Add pepper and salt to taste, drain the pieces of meat from the gravy, put through the food chopper using the cutter that is used when making nut butter. When all the meat is ground, the gravy that remains in the pan should be heated to boiling point and poured over the meat; mix well. If let stand until cold, it is delicious for sandwiches, or if the meat is put in a glass dish and some fresh butter melted and put over the top. When cool, add a sprig of parsley and you have a dainty dish fit for any table. —Mrs. E. Shipman, Inglewood, Cal.

HAM

One slice about two inches thick, over which spread paste about one-half inch thick. Paste: Brown sugar, one onion and one green pepper, chopped, in amounts to taste. Bake slowly in oven, having poured little boiling water in the baking dish. Keep enough water in to have a little liquid when serving on plate. —Mrs. J. G. Crick, Cucamonga, Cal.

MACARONI AND ROUND STEAK

One-half package macaroni, two onions, one-half can tomatoes, one pound steak, three tablespoonfuls butter, seasoning to taste, one-half cup bread crumbs, one-half cup grated cheese. Boil macaroni twenty minutes and drain. Put steak and onions through chopper. Put macaroni into baking dish and add remainder of ingredients mixed. Bake in moderate oven one hour.—Mrs. Lou Craig, Pasadena, Cal.

"NEVER-ANY-LEFT" STEW

(Serves six persons)

Cut two pounds of boneless meat (chicken, beef, lamb or pork) into one-inch squares. Sear in a little grease in a deep kettle. Slice an onion thin and add to frying meat. Next, wash two cups of rice and also a red pepper pod (or use one teaspoon of chili powder). Add to meat and fry a minute, stirring constantly to keep rice from burning. Add two teaspoonfuls salt and cover with boiling water. Let simmer till meat is well done. Serve with a chili sauce.—Mrs. B. Ruth Hansen, Taft, Cal.

PIGEON PIE

Clean and truss three or four pigeons, rub inside and out with salt and pepper, and fill them with bread and butter stuffing or mashed potato; sew up the slits, butter a deep dish and line the sides with pie paste, lay the birds in, sprinkle with salt and pepper and a tablespoon of minced parsley (if liked), dredge with flour, pour in enough water to nearly fill the pie-dish, cover with puff-paste, ornamenting the top with pastry leaves, bake in a moderately hot oven for one hour or longer. The pigeons may be cut in two or more pieces if preferred. — Mrs. George Head, Garden Grove, Cal.

PORK LOIN CHOPS

Dip each chop in beaten egg seasoned with salt and pepper and roll in cracker crumbs, and have skillet hot and put in a little shortening, fry quick on both sides, then cover skillet tight, put in oven and bake forty minutes in a medium oven.—Miss Mary Craig, Santa Ana, Cal.

PIGS' FEET LOAF FOR LUNCHEON

Take six pigs' feet, boil until tender, while warm take the meat from the bones, add salt, pepper and sage to taste, then put all through coarse knife of grinder, then put in pan with plate on top to press down until cold, then slice and dip in egg and cracker meal and fry in butter. Excellent for luncheon. — Mrs. J. L. Chase, Los Angeles.

PLANKED BEEFSTEAK

Wipe a porterhouse steak two inches thick, remove the superfluous fat and parboil for seven minutes. Butter a plank and arrange a border of potatoes (mashed) close to the edge, using pastry bag. Place steak on plank, put in hot oven, bake until steak is cooked on both sides (after having been turned several times), and the potatoes are browned. Dot with butter, sprinkle with salt, pepper and chopped parsley. Garnish with mushrooms, fried brown in butter. Serve hot.—Mrs. Eugene F. Patterson, Los Angeles.

PIGS' FEET SOUTHERN STYLE

Select six nice pigs' feet, wash thoroughly, and boil in large pot of salted water till the meat is almost falling from the bones. When done remove from water and put in something that they can be kept covered in till they are cold. When nice and firm split them in two, and dip each half in a batter made in the following way: One and one-half cups of flour, one and one-half teaspoonfuls baking powder, one teaspoon of salt, one well beaten egg and milk enough to make batter thick as pan cake batter, thin, fry to golden brown in deep fat. Serve with some kind of pickle. This is enough for six people. The water they are boiled in when cold, makes a nice firm jelly, and may be used for vegetable soup.—Miss Elizabeth McKean, Los Angeles.

PACKED BEEF

Three pounds round beef steak chopped, eight tablespoons cracker crumbs, two eggs, butter the size of an egg, sweet milk to mix into a loaf and season with pepper and salt. Cover with cold water and bake two hours. This will serve eight people and is very nice for any time, hot or cold.—Mrs. H. E. Bratt, Los Angeles.

VEAL BIRDS

One pound and a half veal steak cut into strips about two inches wide and three inches long. Salt and pepper. Roll with a strip of bacon around each piece and tie with cord or secure with a toothpick. Roll in flour and brown quickly in a saucepan. Remove to a casserole and cover with milk. Bake slowly about three hours. For variation a cracker or bread crumb dressing can be rolled inside of each piece.—V. H. Cochran, Los Angeles.

PORK TENDERLOIN WITH OYSTERS

Eight slices of tenderloin, eight large raw oysters, eight slices of bacon. Dressing: Make dressing of one cup bread crumbs, one-half teaspoonful salt, one-half teaspoonful ground sage, one-fourth teaspoonful pepper, one tablespoon minced onion. Put tenderloin in baking pan, cover with dressing, then the oysters and last the slices of bacon, put about a half-inch of hot water in pan and bake in moderate oven three-fourths of an hour.—Mrs. C. S. Stevens, Santa Barbara, Cal.

PIGEON SAUTE

Quantities: Two pigeons, cleaned and singed, and divided into equal parts, two tablespoonfuls of butter, four tablespoonfuls of lean bacon cut in little dice shape, two medium-sized onions chopped up, six medium-sized potatoes cut in dice, salt, pepper and chopped parsley. Melt butter and bacon in frying pan, then add pigeons. Cook gently about fifteen minutes. After fifteen minutes, add the onions, salt and pepper, and let onions cook for several minutes. Then add the potatoes, finish cooking until done. Last add some good gravy if possible, also some chopped parsley.—Mrs. J. L. Chase, Los Angeles.

LUNCHEON HAM

Prepare a paste of one tablespoonful brown sugar and just enough prepared mustard to moisten the sugar, and spread all over a piece of raw ham two inches thick. Peel and slice three medium-sized potatoes, and put them around the ham, which has been placed in a baking dish. Pour over the ham and potatoes one pint of milk, and bake in medium hot oven forty-five minutes. —Irene Ihrig, Los Angeles, Cal.

STEWED CHICKEN

Cut up your chicken, season each part well with salt, pepper and ginger. Have ready a deep pot with about one quart of water, one whole onion, one celery root sliced, a couple of carrots. Let this be boiling. Have a skillet ready with one spoon of butter or good grease. Fry each part of your chicken in this only a light yellow, not done. As each piece is fried, put into the boiling pot. And at last pour remaining fat into the boiling pot. Then boil chicken slowly, until tender. Add two yolks of eggs, beaten up with a teaspoon of cold water. Let it come to a boil. Use cauliflower with this cut into parts and first boiled in salt water, drain and boil a few moments in this chicken gravy.—Mrs. Betty Lippman, Chicago, Ill.

LEG OF MUTTON A LA BRITTON

Take a leg of mutton and flavor with a clove of garlic near the end of the knuckle. Slice a large carrot, two large onions and spread them over the bottom of the pan and dust with black pepper. Add two cloves, one bay leaf, chopped parsley and salt. To this add one pint of boiling water and in this lay the meat. Cover closely and braise in a moderate oven three hours. Take one pint of kidney beans, which have been soaked over night, drain, cover with water and simmer until tender. Let the water cook down until nearly dry, then transfer them to a pan in which has been heated, one large tablespoon of fat. Add one tablespoon chopped onion, salt and pepper to taste and stir until lightly fried. Place meat on a platter and spread beans around it. Thicken the gravy with brown flour, strain and serve.—Olive Fisher, Prescott, Ariz.

BOILED TURKEY

Wash the turkey thoroughly and rub it with salt, fill with a dressing of bread and butter seasoned with sage, salt and pepper, mixed with one pint of raw oysters, chopped. Tie the legs and wings close to the body. Place in boiling salted water with the breast downwards, skin often. Boil about two hours, but not until skin breaks. Serve with oyster sauce.

VEAL BIRDS

Select slices of veal from the leg, cut thin, remove bone, skin and fat. Have pieces two and one-half inches long by two inches wide. Chop trimmings and a small piece salt-pork and half as much crushed cracker crumbs. Season with salt, pepper, poultry seasoning, lemon juice and onion juice. Moisten with egg and water. Spread each piece with stuffing, not too close to edge. Roll and fasten with toothpicks. Place on ice until ready to cook. Dredge with flour, saute in hot butter until brown. Add cream to cover and cook slowly thirty minutes. Garnish with parsley and add small amount of thickened gravy.—Mrs. C. A. Hawk, Arcadia, Cal.

LEG OF LAMB FRENCH STYLE

Put a leg of lamb in as small a kettle as will hold it. Put in muslin bag, one onion, one small white turnip, three sprigs each of marjoram and summer savory, four cloves; tie bag and place in the kettle and pour over two quarts boiling water. Let come to a boil and skim. Then add four heaping teaspoonfuls of flour which have been mixed with one cup cold water, one and one-half tablespoonfuls of salt and a dash of cayenne. Cover tightly and just simmer for about two hours. Boil four eggs hard, and when the lamb is cooked take it up and skim all the fat off and take out the bag of seasoning. Then boil rapidly for ten minutes. Put three tablespoonfuls of butter with three of flour in a saucepan and blend over the blaze until a rich brown and stir into the gravy. Have the yolks and whites of the hard-boiled eggs chopped separately. Pour the gravy over the lamb and garnish with the egg and parsley.—Mrs. W. J. Russell, Los Angeles.

SCRAPPLE (PHILADELPHIA)

Two pounds pork (piece of shoulder preferred). Boil until tender, in two quarts of water. Remove meat and chop fine. Put enough corn-meal to make a soft mush with the water in which the meat was cooked and add to this pepper and salt to taste. When the mush is well cooked put the chopped meat into the mush and stir thoroughly. Put into a granite pan and cool. This is an excellent dish for breakfast. — Mrs. Mary B. Townsend, Hollywood, Cal.

LAMB CHOPS A LA MADRID

One onion and one garlic clove sauted in a little butter, three hard-boiled eggs chopped fine, one cup dried bread crumbs, one tablespoon curry powder, one-half teaspoonful paprika, one tablespoon chili powder, one tablespoon Worcestershire sauce, juice of a small lemon. Add enough sweet cream to make the mixture soft. Spread about one-half inch thick on lamb chops, put in a pan lined with heavy oiled paper and bake forty-five minutes. This makes enough for seven chops.—Mrs. A. H. Schureman, Hollywood, Cal.

RISSOLES

Rissoles are made by wrapping a tablespoon of hashed seasoned meat in a paste, then frying the paste, sometimes the paste is wrapped around jelly, jam, fruit or even apple sauce, and when served they are sprinkled with powdered sugar, this, however, is for a dessert. To make the paste, put a pinch of salt in a quarter of a pound of flour, mix with ice water or very cold water to make a paste, turn out on well floured board and roll flat. Spread two tablespoonfuls of butter (or preferred shortening) over paste, fold it, roll flat, and spread two more tablespoonfuls of shortening. Fold and roll again. Then with large biscuit cutter or tumbler cut the paste into rounds. On half a portion of each piece place a tablespoon of the minced and seasoned meat, (really a sort of hash without the potatoes,) fold the other half over with thumb and fore finger press the edges tightly together. Fry until browned in hot fat and serve hot.—Mrs. W . B. Randolph, Los Angeles.

MEAT PIES

One-half pound hamburger steak, one small onion, salt, pepper, thyme and any other desired seasoning, one tablespoonful butter, or substitute, flour. Heat butter in frying pan. When hot place all on to brown lightly, shake enough flour in to thicken slightly, remove from stove, and use for filling small pies made of good rich pastry, using muffin pans. Have oven hot enough to brown nicely, but not to burn.—Mrs. F. D. Whitehead, Redlands, Cal.

COLONIAL POT ROAST

Sear well in skillet two pounds beet, cut from rump. Place in pot and partially cover with boiling water, salt and pepper, to taste, and one large onion sliced. Add one cup vinegar, a little at a time during entire cooking. Cover tightly and cook slowly. When meat is cooked tender, take out and make gravy by moistening six ginger snaps with enough water to moisten well, and stir into the hot broth. To insure plenty of gravy, add boiling water if necessary, during the cooking. Garnish meat on platter, liberally, with home-made noodles, previously cooked in plain salt water, (little salt.) Pour the gravy over all and serve hot.—Hester A. Lytle, Long Beach, Cal.

PIGEONS

From six pigeons, take the hearts and livers, put in a cup and add enough lean pork and calves' liver to make one cup of the meat. Put through the grinder. Add a slice of bread cut in dice, and browned in butter, about one teaspoon of grated onion, one-fourth cup of currants, one sour apple grated, two eggs, one-half teaspoonful of salt, one-fourth teaspoonful of paprika, one-fourth teaspoonful of kitchen bouquet, same of minced parsley. After dressing them, tie down wings and legs, put two tablespoonfuls of butter in frying pan. When hot lay the pigeons in to brown, then add one-half cup of soup stock. Put them on back of stove to simmer three-fourths of an hour. Melt one-half cup of jelly and add to gravy with a little flour. —Mrs. William S. Cross, Los Angeles.

CURRIED CHICKEN

Chop fine one small onion and half a small apple and fry in three tablespoonfuls of butter, add a tablespoonful of grated cocoanut, one-fourth teaspoonful English mustard, one tablespoon or more of curry powder, two teaspoonfuls of flour. Stir all together for two minutes then add half a pint of chicken stock. When boiling add the meat of half a boiled fowl, torn in shreds and free from skin and bones. Let simmer for ten minutes. Add three tablespoonfuls of thick cream. Season with salt and serve with fresh boiled rice.—Elizabeth D. Savage, Flagstaff, Ariz.

STEAK WITH CHESTNUTS

Cut the end from a T-bone steak and put the end and a cracker through the meat grinder. Cut a slit next to the bone on the upper side of the steak and insert the ground meat. Fry in a very hot skillet and remove from the pan when done. If there is not enough fat in the skillet for a gravy add a tablespoon of butter. In it brown a cup of chestnuts, cut in pieces, and a cup of mushrooms, either fresh or dried; season, add a cup and one-half of water and simmer for fifteen minutes. Thicken the gravy and serve with the steak. If the mushrooms are dried they should be soaked an hour before cooking.—Mrs. John Lowe, Sierra Madre, Cal.

SWEETBREAD CROQUETTES

Two cups cooked and chopped sweetbreads, four tablespoonfuls chopped mushrooms, two tablespoonfuls butter, two tablespoonfuls flour, one teaspoon salt, one cup cream, one-third teaspoonful white pepper. A dust of nutmeg, one-half teaspoonful chopped parsley, one tablespoon lemon juice. Mix salt, pepper, nutmeg, parsley and lemon juice with mushrooms and sweetbreads and set aside to season while making a white sauce with butter, flour and cream. Add meat to the sauce and lastly the beaten egg. Set away to cool or stiffen for two or three hours. Then shape into cylindrical shape, crumb and fry. "Serve with white sauce or Bechamel yellow sauce."—Mrs. Addie Goldsberry, Los Angeles.

ROAST SPICED MUTTON

Take a leg of mutton, pound well to make tender, rub well with salt, make gashes all over it into which put small pieces of pork, onion, whole pepper and cloves. Brown in oven without water. When brown, add water and baste often. Cook two and one-half hours. Thicken gravy with flour before serving. Chop two pickles and add to gravy. —Mrs. M. H. Roney, Alhambra, Cal.

ITALIAN SPAGHETTI

Fry a disjointed, unfloured lightly salted chicken or rabbit in a pan with one-third cup of olive oil. When a golden brown take up and drain. In the same pan fry to a very light brown two medium-size onions and six cloves of garlic, finely cut. Add two cups of solid pack canned tomatoes mashed to a pulp, one cup water, one and one-half teaspoons salt and a dash of cayenne pepper. Put into a saucepan and add the chicken or rabbit. Cover closely and simmer for an hour. Cook one pound of spaghetti in boiling salted water for twenty minutes. Drain and place on large hot platter. Pour the sauce over it and sprinkle with grated Parmesan cheese. Arrange the chicken or rabbit around edge of platter and serve. This is the real article just as the Italians cook it.—George Fitzgerald, Los Angeles, Cal.

CELEBRATED ENGLISH BEEFSTEAK PIE

Crust: One cup flour, one-third cup shortening, one-third cup ice water, one-half teaspoonful salt. Filling: Rub a baking dish with onion, butter it well, sprinkle with chopped parsley. Cut steak (upper round), into thin pieces three or four inches long. Season with salt and pepper. Cut thin pieces of cold boiled bacon same size as steak. Roll the bacon in the steak. Pack the dish with these little rolls, pour over this, two cups rich soup stock or gravy, well seasoned with herbs. Now add one-half teaspoon Worcestershire sauce or mushroom catsup, with one or two hard-boiled eggs, sliced. Sprinkle fine chopped parsley over all. Cover with crust, with opening to let steam escape. Bake until crust is done. — Mrs. Maude Disler, Los Angeles.

DANISH GOULASH

Cut in medium pieces one pound of round steak, cut two carrots into pieces about same size, brown two large sliced onions in a little butter, now put in meat and brown, then add carrots, salt pepper and a pinch of sugar. Add cup of boiling water, let cook slowly for one-half hour. Add a little thickening before serving. Place finely mashed potatoes in center of hot platter, pour goulash over and serve. Very fine.—Mrs. J. L. Chase, Los Angeles.

CAPER SAUCE

Melt two tablespoonfuls of butter and add the same amount of flour, to which pepper and salt have been added. Pour over the mixture one and one-half cups hot water and boil for five minutes. Add one-half cup of capers, a small piece of butter cut in bits and serve hot.—Mrs. M. H. Roney, Alhambra, Cal.

For a cheap and savory breakfast meat, select thin salt pork, slice and cover with cold water over night. In the morning drain and pour boiling water over the meat and let it stand until cool, then drain dry and dust with white cornmeal, fry crisp in hot fat.—Samantha West Miller, Los Angeles.

SIRLOIN STEAK WITH JUNE PEAS

One steak cut one and one-half inches thick, one can June peas or fresh ones can be used. One and one-half teaspoons salt, two-thirds cup oyster cocktail sauce or catsup, pinch each of pepper and paprika, one tablespoon butter, two cups water, two tablespoons flour. Pound steak well on each side, pounding in the two tablespoons of flour. Spread tablespoon of butter on one side of the steak. Have pan real hot, brown quickly on each side so as to keep all the juice in the meat. Salt meat after it is browned on each side. Remove to a small roasting pan and put the cocktail sauce or catsup over the meat, then the can of peas over top of that. Place the onions along sides, pepper and paprika, and lastly two cups of cold water. Cover tight and bake in hot oven one hour. Fine to serve with baked potatoes.—Mrs. C. S. Givan, Los Angeles.

SCALLOPED CHICKEN

Cook one chicken very tender, cut in cubes with scissors. Take one can mushrooms, also cubed, and arrange in casserole in alternate layers of chicken, mushrooms and cracker crumbs. Cover chicken with equal parts of broth, chicken was boiled in, and good cream. Salt and pepper to taste and dot top with pieces of butter. Bake three-quarters of an hour in moderate oven.—Mrs. H. A. Datesman, Long Beach, Cal.

STEWED KIDNEYS

Four sheep's kidneys, two tablespoonfuls flour, two tablespoonfuls butter, one-half teaspoonful salt, one-fourth teaspoonful pepper, one teaspoonful relish, one teaspoonful ketchup, one pint water or stock, few slices toast. Remove skin from kidneys and cut in half. Take out the white part and cut kidneys in small pieces. Mix the pepper and salt with the flour and toss the pieces of kidney in it. Melt the butter in pan, put in the pieces of kidney and allow to fry slowly until brown. Then add the hot water or stock, the relish and ketchup, cover the pan and allow to simmer slowly for three-fourths an hour, or until tender. Serve on triangular pieces of toast on hot platter and pour gravy round.—Mrs. R. Stavenow, Los Angeles.

PHILADELPHIA SCRAPPLE

To one pound pure sausage meat take two and one-half pounds liver-wurst (sausage and liver-wurst must have no seasoning other than salt and pepper). Put this in large pan with enough cold water to cover. Let boil, then add as much boiling water as kettle will hold, about five to six quarts water in all. Let come to boiling point add salt and black pepper. Slowly stir in enough yellow cornmeal and proceed same as for mush. Lastly add one cup sifted flour added slowly, stirring constantly. Let simmer over fire from one to one and one-half hours, stirring often; care must be taken not to let it burn. Put enough pepper in so it will taste. When fully cooked put into small pans and when cold, slice thin and fry same as mush only using less shortening, as the rich meats will give off fat.—Mrs. E. D. Porter, Whittier, Cal.

FLANK STEAK

One flank steak, one cup flour, one medium-sized onion, two cups tomato puree, salt, pepper, two tablespoonfuls shortening, warm water. Score the steak on both sides with a very sharp knife, one-fourth inch deep and one-fourth inch apart, both lengthwise and crosswise. (Do not pound.) Work a cup of flour and the diced onion into the steak with your fingers. Melt shortening in a heavy skillet. Sear both sides of the steak, turning every two or three minutes in order to prevent the onions from burning. Salt and pepper to taste. Add tomato puree and one cup of warm water. Cook until tender, using a very low fire. More warm water can be added as needed in order to prevent burning.—Ruth Kugler, Los Angeles.

STUFFED BEEF

Take a good sized piece of boiling beef, two or three pounds, and a small slice of ham. With a small sharp pointed paring knife "jab" incisions all over the meat as far into it as knife blade will go, then cut your ham in tiny slivers and put these into the incisions until all are filled, put about two tablespoonfuls of lard in skillet and fry meat brown, same as for a pot roast. Put in a kettle and add the following sauce: half a can of tomatoes, a small onion and two cloves of garlic. Fry onion and garlic, chopped fine, in the lard in which meat was browned, add tomatoes and fry about ten minutes, before adding to meat add one-eighth of a teaspoonful of the following spices and a teaspoonful of vinegar. Allspice, cinnamon and cloves, add about two cupfuls of water and pour over meat and cover and cook until tender. To this, just before meat is entirely done, add one bunch of young carrots, cut in quarters, cook until all are done. More water may have to be added, but there should be at least two cups of rich sauce to serve with the meat and carrots; potatoes may be used instead of carrots but the carrots give a wonderful flavor and the meat will have a pink color when you slice it. This is a delicious dish and appeals to every one who has ever tried it. The meat makes lovely sandwiches when cold.—Mrs. Hazel Kroger, San Pedro, Cal.

ROAST DUCK

Roast the ducks first, then when they are cold put them into a stewpan and boil them for fifteen minutes with one pint of tomatoes, a tablespoonful of onion juice, some salt and pepper, a little cornstarch and two dozen olives, and serve them hot.—Mrs. Lawrence D. Stanley, Lancaster, Cal.

DUCKS A LA FRANCAISE

Lard the breast of a duck with bacon and put it in the oven for one hour, and then put it into a stewpan of gravy previously prepared in the following manner. To one pint of beef gravy add two dozen chestnuts, roasted and peeled, two onions, sliced and fried in butter, two sage leaves, and a sprig of thyme, pepper, and salt. When the duck has stewed till tender, put it on a dish, add a little butter, and flour to thicken. Pour it over the duck and serve.—Mrs. Lawrence D. Stanley, Lancaster, Cal.

STEWED CHICKEN

Chickens prepared in the following manner are a pleasant change from the usual fricassee: Cut up two young chickens, cook them for half an hour in a saucepan with a little bacon cut in dice, adding thyme, two bay leaves, one small onion, parsley, and a piece of butter. Mix the yolks of three eggs in a half cupful of cream and pour the mixture over the chickens, taking the saucepan instantly off the fire. Arrange the pieces of chicken symmetrically on a dish and serve.—Mrs. Lawrence D. Stanley, Lancaster, Cal.

CHICKEN PUDDING

Cut up the chickens and stew until tender. Then take them from the gravy, and spread on a flat dish to cool, having first well seasoned them with butter, pepper and salt. Make a batter of one quart of milk, three cups of flour, three tablespoonfuls of melted butter, one-half teaspoonful of soda, one teaspoonful of cream of tartar, and a little salt. Butter a pudding dish and put a layer of the chicken at the bottom and then one cup of batter over it. Proceed till the dish is full; the batter must form the crust. Bake one hour and serve the thickened gravy in a gravy boat. —Mrs. Lawrence D. Stanley, Lancaster, Cal.

FRIED CHICKEN A L'ITALIENNE

Make common batter, mix into it a cupful of chopped tomatoes, one onion chopped, some minced parsley, salt and pepper. Cut up young tender chickens, dry them well and dip each piece in the batter, then fry brown in plenty of butter, in a thick bottomed frying pan. Serve with tomato sauce.—Mrs. Lawrence D. Stanley, Lancaster, Cal.

FRIED TURKEY

Cut in neat pieces the remains of the turkey, make a batter of beaten eggs and fine bread crumbs, seasoned with pepper and salt and pounded mace or nutmeg. Add a few sprigs of parsley. Dip the pieces into this and fry them a light brown. Take a good gravy, thicken with flour and butter, and flavor with mushroom or other catsup, and pour over them. Serve with sippets and sliced lemon. Few breakfast dishes are more delicious.—Mrs. Lawrence D. Stanley, Lancaster, Cal.

FLANK STEAK

Salt, pepper and dredge with flour a flank steak and place it in a casserole. Slice one or more onions over it and then add a can of Spanish tomato sauce or a cup of oyster cocktail sauce and two cups of water. Cover and place in oven for about two and one-half hours. Then remove the cover and brown. The meat will be found to be very tender and to have a delicious flavor. Round steak may also be treated in the same way after flour has been beaten into it.—Mrs. Charles P. Squires, Las Vegas, Nevada.

JUGGED HARE

Wash the hare, cut in pieces, dredge with flour and fry in butter. Have ready one and one-half pints of good stock, thickened with a little flour. Add the pieces of fried hare, an onion, stuck with six cloves, a lemon (peeled and cut in half), and a good seasoning of pepper, salt and cayenne. Cover well and let steam gently for two hours. When nearly done, pour in one-half pint of grapefruit juice and add a few forcemeat balls fried or baked in the oven a few minutes before they are put in the gravy. Serve with red currant jelly. —Mrs. William S. Cross, Los Angeles.

CHICKEN PATTIES

Mince up fine, a cold chicken, either roasted or boiled. Season it with pepper and salt, and a little minced parsley and onion. Moisten it with chicken gravy or cream sauce, fill scalloped shells, that are lined with pastry, with the mixture, and sprinkle bread crumbs over the tops. Put two or three tiny pieces of butter over each, and bake brown in a hot oven.—Mrs. Lawrence D. Stanley, Lancaster, Cal.

TOAD-IN-THE-HOLE

A homely but savory dish. One and one-half pounds of lean steak, one sheep's kidney (if liked), pepper and salt to taste. Make a batter of three eggs well beaten, about one pint of milk, one-fourth teaspoon salt, four heaping tablespoons of flour. Mix the flour with a small quantity of milk first, to prevent its being lumpy, add the remainder of the milk and the eggs and salt. Stir batter for about five minutes and pour over the steak and kidney, which has been cut into small pieces and seasoned. Bake in a well heated oven for about one hour.—Mrs. George Head, Garden Grove, Cal.

ESCALLOPED SWEETBREADS

Two sets of sweetbreads, one can of button mushrooms, one-eighth pound of butter, two cups milk, one cup bread crumbs, seasoning: salt and pepper to taste. Scald in salt water and separate sweetbreads. Alternate layers of sweetbreads and mushrooms with dabs of butter and bread crumbs between layers. Add milk and seasoning. Bake three-fourths hour in medium oven.—Mrs. H. B. Elliott, Los Angeles.

PICKLED PIGS FEET

To six pigs' feet take three sheep's tongues. Put on fire with more than enough water to cover them. Salt to taste. Boil until meat is ready to drop from the bone (about seven or eight hours), then skim the meat out (skin the tongues), remove the bones, skim the liquor, add vinegar enough to taste. Put in a bay leaf and a few cloves, pour the liquor over the meat to cover well. When cold it congeals and fat will rise to the surface; it will protect the meat, do not disturb it until the meat is wanted.—Mrs. William S. Cross, Los Angeles.

STUFFED ROUND STEAK

One round steak cut one inch thick. Make a dressing of dry bread, one cup of cold diced potatoes, one onion, one egg, one tablespoon butter, one-half teaspoon of sage, salt and pepper, enough hot milk to moisten. Spread dressing on steak and roll up and tie with string, tying around the roll several times and across from end to end as you would a package. Place in roaster, add a little water and bake one hour.—Winnifred Ferryman, San Bernardino, Cal.

BREAST OF LAMB WITH ASPARAGUS TOPS

Remove the skin and part of the fat from a breast of lamb, and cut it into neat pieces; dredge a little flour over them, and place them in a stewpan with one ounce of butter. Let them remain until nicely browned; cover the meat with warm water, add one bunch of parsley, two button onions. Simmer until the meat is cooked, skim off the fat, take out the onions and parsley and mince the latter fine. Return it to the gravy with one pint of the tops of boiled asparagus, add salt and pepper, simmer a few minutes longer and serve. Canned asparagus may be used when the fresh vegetable is out of season.—Mrs. Lawrence D. Stanley, Lancaster, Cal.

BOUDINS A LA REINE

One pint of cold cooked chicken, chopped fine, one tablespoon of butter, two tablespoons of dried bread crumbs, one-half cup of stock or boiling water, two eggs, one-quarter nutmeg grated, one tablespoon of chopped parsley, salt and pepper to taste. Put the butter in a frying pan to melt, add to it the bread crumbs and stock, stir until it boils. Take from the fire, and add the chicken, parsley, nutmeg, salt and pepper, and then the eggs slightly beaten. Mix thoroughly. Now fill tea or custard cups two-thirds full with this mixture, stand in a baking pan half filled with boiling water, and bake in a moderate oven for twenty minutes. When done, turn them out carefully on a heated dish, and pour around them Cecil sauce. —Mrs. Lawrence D. Stanley, Lancaster, Cal.

TOAD-IN-THE-HOLE

One pound of round steak (or left over meat), cut into small pieces, one egg, one pint milk, one cup flour, one-half teaspoon salt. Place the meat in buttered baking dish. Season. Beat the egg light. Add milk and blend carefully with the flour and salt. Pour this over the meat and bake one hour in moderate oven. —Mrs. C. W. Tilden, Pasadena, Cal.

BRAISED TENDERLOIN

Brown in a piece of butter, size of an egg, one onion, one bay leaf, one-half can of tomatoes. Fill pan well with water and cook, covered, one hour, then strain and thicken. Pour over tenderloins, that have either been baked or fried. Season with salt and pepper.—Mary Wilburn, Pasadena, Cal.

BOULETTES DE BOUILLI

When you have some boiled beef left over you can prepare it this way: Take off the bones and nerves, cut the meat very fine. For half a pound of meat use one egg, a little butter, a little salt and pepper. If your meat is too fat, add one or two potatoes, which have been previously boiled and well mashed. Mix all well, make with this paste as many little cakes as you want, roll them in your hands so that they may be round, cover them with flour. Put them in one egg well beaten and then put them in bread crumbs. Fry them in hot deep fat and serve with fried parsley on top.—Mrs. Lawrence D. Stanley, Lancaster, Cal.

ROAST CHICKEN

After the chicken is all cleaned, put it in the oven with two ounces of butter, a little water, and sprinkle the chicken with salt and pepper. Every five minutes throw some of the gravy, made with butter and water, over the chicken; be careful that the oven may not be too hot. After one hour, you can add some more butter and a little water. When the chicken is quite cooked, you serve it with the gravy in which have been put some very small fried onions. It is better, after the onions have been fried, to put them in the gravy and leave a few minutes longer on the fire.—Mrs. Lawrence D. Stanley, Lancaster, Cal.

BOILED BEEF WITH NOODLES

Two pounds beef brisket, one onion, one tablespoon salt, one-half teaspoon pepper. Put the meat on to boil in two quarts of water. At end of one hour, add the sliced onion, salt and pepper. Boil another hour and a half. Ten minutes before serving, put in the noodles made as follows: Beat two eggs light, add one-fourth teaspoon salt. Stir into one cup flour, roll thin, dredge with flour and let dry. Cut in long narrow strips.—Mrs. G. M. Munro, Cudahy, Cal.

SAUTE OF BEEF

One pound of cold roast beef, three cups of stale bread, one tablespoonful of chopped parsley, two eggs, two teaspoonfuls of salt one-fourth teaspoonful pepper, one-half cup of stock or milk, one onion (grated). Chop up meat quite fine. Soak the bread in a little cold water, squeeze out as dry as possible and add to the chopped meat. Then add parsley and the seasonings. Beat up the eggs, and mix them into the stock or milk. Grease some cups or a bowl almost two-thirds full. Cover with greased paper and steam in one mold one and one-half hours; if in cups, three-fourths of an hour. Set cups in boiling water half way up. Take out when done. Serve with tomato sauce.—Mrs. William S. Cross, Los Angeles, Cal.

CHOP SUEY

One-half pound fresh pork, thin pieces; one-half pound white onions, cut fine; one-half pound celery, cut fine; three chicken livers, or beef liver, small pieces; three chicken gizzards, or lean beef, small pieces; two green peppers, cut fine; one-half pound bean sprouts, or bamboo sprouts; one can mushrooms if desired; one tablespoon salt; one teaspoon pepper. Put two cups water, two teaspoons Worcestershire sauce, and three tablespoons butter on fire to heat. Add the above meat, vegetables, etc., boil. Stir frequently. When pork is brown to a turn it is ready to serve. Serve with See You Sauce or Chop Suey Sauce. When cooking, add water if needed, but do not have completely covered with water. Serve with dry hot rice.—Mrs. E. B. Conant, Los Angeles.

VEAL STEAK BREADED

Cut steaks size of large oysters, dip in egg and cracker crumbs, brown in butter and lay in baking dish. Cover with rich cream and bake for three-quarters of an hour. Make a gravy of the cream left on meat and serve around meat on platter.—Mabel A. Moore, South Pasadena, Cal.

CASSEROLE BIRDS

One pound round steak cut in three-inch squares. Place one slice of onion and a strip of bacon on each piece and roll and pin with toothpick. Brown these in butter. Then place them in casserole and sprinkle with one tablespoon of flour, pinch salt and pepper, one bay leaf, one garlic cut fine. Pour over all two cups hot water and bake slowly for two hours. Delicious and will serve four people.—Mrs. W. B. Irwin, Baldwin Park, Cal.

BROILED CHOPS "AU FRANCAIS"

Trim the fat and gristle from the chops and broil them ten minutes over a hot fire, turning them often and watching that they do not smoke. Have ready a puree of potatoes made of one cupful of mashed potatoes, beaten light with one egg, one teaspoonful of butter, one-half cupful of milk, and a sprinkling of salt and pepper. Lay the chops in a baking pan, and put one spoonful of the potato on top of each. Set in a quick oven long enough to brown the potato and serve at once, before it falls.—Mrs. Lawrence D. Stanley, Lancaster, Cal.

VEAL CROQUETTES

Mince a coffee cup of cold veal in a chopping bowl, adding a little cold ham, and two or three slices of onion, a pinch of mace, powdered parsley and pepper, some salt. Let a pint of milk or cream come to the boiling point, then add a tablespoonful of cold butter, then the above mixture. Beat up two eggs and mix with a teaspoonful of cornstarch or flour, and add to the rest; cook it all about ten minutes, stirring with care. Remove from the fire, and spread it on a platter, roll it into balls. When cooled, flatten each, dip them in egg and bread crumbs, and fry in a wire basket, dipped in hot lard.—Mrs. Lawrence D. Stanley, Lancaster, Cal.

SPARERIBS WITH APPLES

One and one-half pounds spareribs, six small apples (cored), brown sugar, raisins. Wipe the meat carefully with a cloth wrung from hot water. Place in dripping pan and put in hot oven, basting with the drippings occasionally. When pretty well browned, add the apples, after having filled each with brown sugar, a bit of butter and four or five raisins. In serving, arrange the apples about the meat.—Mrs. C. W. Tilden, Pasadena, Cal.

RABBIT "EN GIBELOTTE"

Put in a sauce pan, butter as big as an egg. When melted, put a pound of fresh pork cut into pieces two inches long. When the pork is of a nice light brown color, take it off. Put in the butter, a tablespoonful of flour, stir until butter and flour are of a dark brown color. Add two glasses of water, pepper, salt, two onions, middle size, or eight very small ones, some parsley, one carrot cut in round pieces, the pieces of the rabbit and the pieces of the pork. Cook one hour and a half if the rabbit is very young. Take off the parsley and serve.—Mrs. Lawrence D. Stanley, Lancaster, Cal.

BRAISED BEEF'S HEART

Wash well in cold water one beef's heart. With a sharp knife cut out the muscular tubes from the top. Fill the heart with vinegar and set it aside over night. Next morning put two cups of bread crumbs into a bowl, add a tablespoon of chopped parsley and a teaspoon of salt, one-fourth teaspoon of pepper, two tablespoons of chopped celery, and two tablespoons of melted butter. Mix all together. Rinse the heart, wipe dry and put in the dressing. Fasten it together at the top and stand the top down in a small sauce pan. Add a bay leaf, a slice of onion, and partly cover with boiling water. Cover the pan and simmer the heart an hour. Place the heart in a baking pan and baste with melted butter. Strain into the pan the water in which the heart was cooked and bake an hour. When done, place in the center of the platter and serve with brown sauce, using the liquor in which the heart was cooked.—Mrs. A. E. Bates, Glendale, Cal.

SAUSAGE WITH BANANAS

Fry link sausage, after pricking with fork to retain shape, nicely brown. Place in circle on outer part of platter and fill in center with sliced bananas. Slice bananas at the last moment to prevent turning dark. —Mrs. E. B. Conant, Los Angeles.

VEAL CUTLETS

Have very thin slices of veal cutlets, salt them on both sides, dip them in two eggs beaten, cover them after with flour and then bread crumbs and throw them in hot deep fat. When brown on one side, turn the other side. Put them in a dish and surround them with slices of lemon, so that those who like it can sprinkle their meat with it. It is delicious and very easily done.—Mrs. Lawrence D. Stanley, Lancaster, Cal.

FRIED VEAL CHOPS

Sprinkle over them salt and pepper, then dip them in beaten egg and cracker crumbs and fry in drippings or hot lard and butter mixed. If you wish a gravy with them, add a tablespoonful of flour to the gravy they were fried in and turn in cream or milk. Season to taste with salt and pepper. Boil up and serve hot with the gravy in a separate dish. This dish is very fine, accompanied with a few sound, fresh tomatoes, sliced and fried in the same grease the cutlets were, and all dished on the same platter.—Mrs. Lawrence D. Stanley, Lancaster, Cal.

STUFFED STEAK

Take one and one-half pounds of round steak, lay out flat and spread on evenly the following stuffing: Two medium sized onions, chopped fine. Toast eight slices of bread, place in dish and add butter size egg and cover with hot water, just enough to soften the bread thoroughly. Add chopped onions, one egg, one scant tablespoonful of poultry dressing, one teaspoonful salt, one and one-fourth teaspoonful pepper. Mix together well, spread evenly on steak and roll in flour, tie securely and place in roaster which contains two tablespoons grease. Brown and add about pint of hot water and bake for about one hour. —Mrs. Frances Mulvihill, Chatsworth, Cal.

LAMB ROAST

Three pounds rib of lamb. Put in pot of water to which you have added three leaves sage, one pod red pepper, one teaspoon salt. Boil until tender, remove and place in skillet containing four slices breakfast bacon, one onion sliced thin, three tablespoons tomato (a cupful may be used), one tablespoon vinegar. Sprinkle with flour, add broth from pot and set in oven to brown.—A. B. King, Los Angeles.

BEEF LIVER ROLL

One pound beef liver, one-half pound lean pork. Cover with boiling water and cook tender. When done grind fine, add one-half teaspoon salt, one-third teaspoon pepper, one-half cup catsup. Rub to a paste. Put in bag like salt bag with seam run through middle (long way) to make a long narrow bag. Hang up over night. Turn out of bag and cut like any cold sausage or bologna. —Mrs. E. B. Conant, Los Angeles.

SWISS STEAK

Two pounds round steak, cut about two inches thick, one-half cup flour, one-fourth cup bacon drippings, one cup boiling water, one cup hot strained tomatoes, small onion sliced, small chili finely chopped, salt and pepper. Pound flour into steak. Heat drippings and brown the meat, both sides in it. Add onion, chili, water and tomatoes. Season and cover. Bake in casserole about one hour. Keep the oven hot and even. —Mrs. C. W. Tilden, Pasadena, Cal.

HUNGARIAN VEAL PAPRIKAS

Cut into small pieces two pounds of veal from breast or shoulder. In a saucepan put a large tablespoon of drippings and fry in this, one large onion minced fine, until a golden brown, then add heaping teaspoon of paprika. Have meat ready to put in as soon as paprika has been added, salt to taste, and stir all together. Cover closely, cook rapidly for five minutes. Lower flame and add two tablespoons hot water. As it cooks down there should be about a cup of gravy from the meat juice. Cook sixty or seventy minutes. Serve with noodles or boiled rice. Chicken cut into small pieces can also be cooked this way.—Mrs. Donna Hubbard, Glendale, Cal.

CHICKEN A LA KING

One and one-half cups chicken meat cut into small pieces, one can mushrooms, one-half cup cooked peppers (chopped). Let two cups of milk come to a boil and thicken with one tablespoon flour, add one rounded teaspoonful butter. Add the chicken, mushrooms and peppers. When hot, serve on toast or hot biscuit.—Mrs. Eugene F. Peterson, Los Angeles.

JELLIED CHICKEN OR FOWL

Boil a fowl till so tender the meat will slip from the bones. Reduce the liquor to about one pint, remove all gristle and cut the meat fine and place in a wet mold. Skim the fat from liquor, add a little butter, pepper and salt to taste, and one-half ounce of gelatine. When dissolved, pour hot over fowl. Serve cold.—Mrs. George Head, Garden Grove, Cal.

EGG AND BACON PIE

Line a deep pie plate with good crust. Make a custard, using three eggs to pint of milk (yolks and whites beaten together), then add two cupfuls of finely minced cooked ham or bacon. Pour into pie plate, season well and bake till set in moderate oven. This is a good way of using up odds and ends of ham or bacon. It makes a specially good supper dish in hot weather, eaten cold, and good for picnics.—Mrs. Mary Morant, Glendale, Cal.

CHICKEN STEW WITH DUMPLINGS

Clean and cut up a chicken. Cover with boiling water, add one onion sliced, two stalks celery and two sprays parsley, cut in pieces. Cook slowly till tender, adding salt, to taste, the last hour of cooking. Take up the chicken and strain the stock. Thicken stock with half cup flour mixed with three tablespoons water. Return the chicken and bring to a boil. Drop dumplings on top and steam fifteen minutes. Dumplings: Two cups flour, four teaspoons baking powder, one teaspoon salt, one tablespoon shortening, seven-eighths cup milk and water. Sift dry ingredients twice, rub shortening in, mix milk in with a knife. Drop from a spoon.—Mrs. G. M. Munro, Los Angeles.

ROAST VEAL

Prepare on top of stove if oven is in use, by using pot or one pudding pan inverted over another, and baste every ten minutes. Roll roast in flour seasoned with salt and pepper. Cut slice off an onion and rub freshly exposed surface over bottom of warmed pan, remove onion and sear roast on all sides. Pour around roast one pint of freshly boiled water. Place two or three strips of bacon or a bacon rind on top of roast and cover pan. Test with fork and when roast is tender remove bacon, cut in small cubes, add to liquor with one and one-half tablespoonfuls of flour made into a smooth paste for gravy and let gravy boil for one minute at least. Serve roast on warm platter garnished with parsley.—Mrs. Harold Hawkins, Los Angeles.

CROWN OF PORK AND BROWN GRAVY

Buy a strip of spare ribs, have the butcher cut them evenly across the ribs. Then sew the two pieces together or pin with plain toothpicks, making a circle. A strip of six ribs will cut to make twelve short ribs; and will serve six persons. Purchase two pounds of lean fresh pork and grind in grinder, one pint oysters, two cups stale bread crumbs, two tablespoonfuls boiled rice, one and one-half teaspoonful salt, one-half teaspoonful pepper, one-half teaspoonful sweet marjoram, rubbed very fine between the hands, two slightly beaten eggs and water to moisten for it to stick together. Mix thoroughly and fill the circle or crown with same. Put into pan or roaster, dredge with salt, pepper, flour and cup of water, and bake in a moderately hot oven for one and one-half hours. Baste frequently. All depends upon weight of ribs or size of crown. In meantime bake sweet potatoes, mix the flour for the gravy. When the crown is becoming tender, it must be thoroughly done, pork requires well baking. Heat a large platter, remove the crown to same and dress the ends of bones with white paper frills. Make your gravy and serve separately. It goes without saying however, that roast pork should always be accompanied with nicely cooked apple sauce also served separately.—Alice S. Stewart, Sawtelle, Cal.

HEAVENLY HAM

To a slice of ham about two inches thick, work in on both sides one teaspoon of dry mustard and two teaspoons brown sugar. Put it in a casserole and pour over milk to just cover. Return the lid to the casserole and put into a moderate oven for one hour. When the meat has cooked in the milk for forty minutes, remove the lid so that all the milk will be absorbed.—Fannie Wells. Los Angeles.

FRIED SPRING CHICKEN A LA PRAIRIE CHICKEN

In a deep skillet place one heaping tablespoon of butter, several slices of bacon, one-half dozen black pepper corns, and one-half dozen whole cloves. When hot, add the chicken, cut up and rolled in salted flour. Add a little water and cover to keep from burning. When done, pour in a cup of thick cream. Heat well and serve immediately.—Mrs. E. T. Palmer, Ontario, Cal.

FLANK STEAK

One pound of flank steak. Have the butcher score it for you. To prepare for cooking, put flat in roasting pan, or large frying pan. Prepare one-half onion chopped fine, the juice of one-half lemon, three tablespoons catsup (level), small pieces of butter sprinkled over meat, pepper, salt and paprika. Put everything on top of meat and sprinkle with a little flour, add one-half cup of hot water, put in oven and bake for three-fourths of an hour, basting often.—I. R. Lindsay, Los Angeles.

SMOKED BEEF AND POTATOES

Six small potatoes, sliced about a quarter inch thick, one-half pound smoked beef, one pint milk, two tablespoons butter, one tablespoon flour. Cover sliced potatoes with boiling water and cook until tender, then tear beef into small pieces and cook with potatoes a few minutes. Drain thoroughly. Beat butter and flour together and stir into the hot milk. When the meat and potatoes are drained, add this mixture and cook until well blended. Season, but be careful about the quantity of salt you use, as the beef itself is quite salty.—Mrs. C. W. Tilden, Pasadena, Cal.

FILLET OF BEEF A LA MIGNON

Cut slices of beef tenderloin one inch thick, broil till medium rare place on individual platters and surround with a row of tiny potato balls (size of a dime) next a row of carrot balls same size, then row of baby green peas. Serve piping hot, placing a slice of butter on each fillet.—Anita Ellsworth, Los Angeles.

ENGLISH MUTTON SAUSAGE

Take cold roast mutton, cut it in as large slices as possible, then take bread crumbs, sweet herbs, salt and pepper. Wet them with an egg and put a small quantity into the center of each slice, roll each slice by itself and tie it up as tightly as possible. Cook them in hot melted butter or meat drippings, until brown and crisp.—Mrs. A. R. Andre, Los Angeles.

SWEETBREADS

Material: Four beef sweetbreads, two large oranges, one lemon (medium), one cup butter, one cup boiling water, one teaspoon salt, two tablespoonfuls flour, one-half teaspoonful pepper, one egg, one green pepper and parsley. Way of preparing: Parboil the sweetbreads until tender, plunge them into cold water, drain and with a sharp knife trim the sweetbreads, removing the skin and gristly membrane. Sprinkle them with the juice of one orange and place in an ice box for two hours. At the end of that time place them in a baking pan, dredge with flour, sprinkle with salt and pepper, dot with butter, and pour over them half a cup of boiling water. Then add the orange juice in which they stood in the ice box and the green pepper,cut in thin strips. Place in the oven and cook until nicely brown basting them frequently, serve with the following sauce: Sauce: Cream one-half cup of butter. Mix one-fourth teaspoonful salt, one-eighth teaspoon paprika, the juice of one-half of an orange, the juice of one lemon, one-half a cup of boiling water. To this add one egg, well beaten, and cook in a double boiler until thick and smooth. Add the creamed butter, pour around your sweetbreads, and serve garnished with parsley and slices of oranges.—Mrs. A. L. Butz, Globe, Ariz.

BRESLAU OF BEEF

Two cups left over beef, chopped fine, one cup milk, one-half cup stock or water, one-half cup bread crumbs, one tablespoon chopped parsley, one tablespoon butter or butter substitute, yolks of three eggs, one-half teaspoon sage, one-half teaspoon salt, one small chopped onion. Bake in a mold in a quick oven in a pan of hot water until firm in the center.—Mrs. E. T. Palmer, Ontario, Cal.

ROAST PORK WITH CHESTNUTS

Take a two or three-pound loin of pork, and brown well, on all sides, in drippings that have had an onion sliced in them. When well browned, pour in a cup of boiling water. Cook until about half done. Have two pounds of chestnuts well cleaned and free from the skins, and lay about the roast, cook slowly until done. Handle carefully as the chestnuts break easily. Serve with roast on platter surrounded with the chestnuts.—Mrs. Donna Hubbard, Glendale, Cal.

PAPRIKA MEAT BALLS EN CASSEROLE

One pound lean round steak (ground fine), three cups stock, one egg, one-half cup moist bread crumbs, two large onions, one green pepper, one-half cup tomatoes (in own liquor), one piece of bay leaf, one cup mushrooms fresh or canned, two cups cubed potatoes, four small onions, one-half cup chopped parsley, salt, pepper, paprika, Worcestershire sauce and one slice of garlic clove chopped fine. Mix together the beef, one egg slightly beaten, bread crumbs, parsley, one onion grated, garlic, salt, pepper and paprika. Form into balls, roll in flour and fry in fat in which a second onion has been fried brown. Remove onion to casserole before frying meat balls. When latter are dark brown, place in casserole. Add tomatoes, one green pepper finely chopped, three cups soup stock, one teaspoon Worcestershire sauce, bay leaf, paprika, salt and pepper. Simmer in a slow oven for three hours. During last hour of cooking add four small onions and potatoes, browned in fat. Mushrooms added about ten minutes before serving.—Mrs. A. H. Foss, Los Angeles.

SIRLOIN OF BEEFSTEAK WITH OYSTER BLANKET

Cut steak one and one-half inches thick and broil till medium done, place on a hot platter, spread with butter, salt and pepper, pick over one pint large select oysters and lay over steak, dot with three tablespoonfuls butter, pepper and salt. Place in very hot oven and cook till oysters begin to curl. Garnish with sprigs of parsley.—Anita Ellsworth, Los Angeles.

BEEF STEAK PIE

Two pounds of round steak (very thin), six sheep's kidneys, two tablespoons of flour, two teaspoons of salt, one-half teaspoon of pepper, one-fourth cup of water. Cut up meat in oblong pieces; kidneys in small pieces. Wash kidneys, mix flour, pepper and salt together. Dip pieces of beef into it, roll up a piece of kidney in each piece of beef, fill up your dish, put in one-fourth cup of water, cover with paste, first putting a narrow strip around edge of dish. Bake about one and one-half hours. Stew the bones, etc. When the pie is done, pour the hot stock into the pie through hole in center, which should be left to let out steam. —Mrs. William S. Cross, Los Angeles.

SAUTE BEEF BRAINS, TARTAR SAUCE

Soak brains in cold water for two hours and add a tablespoon of lemon juice or vinegar to the water. Wipe dry and remove loose membrane. Place in a saucepan and add a slice of onion and cover with boiling water. Simmer gently for fifteen minutes and then drain and pat dry. Divide each brain into two pieces, roll in flour, then in beaten eggs and then in bread crumbs. Fry until golden brown in hot fat and lay on thin slices of toast and serve with tartar sauce.—Mrs. A. H. Schureman, Hollywood, Cal.

TARTAR SAUCE

One cupful of mayonnaise dressing, one tablespoon of grated onion, three tablespoons finely minced parsley, one medium-sized sour pickle chopped fine, one teaspoon salt, one teaspoon paprika. Mix thoroughly. —Mrs. A. H. Schureman, Hollywood, Cal.

CANADIAN BAKED CHICKEN

Clean and unjoint a large chicken, discarding the giblets. Roll the chicken in flour and place in pan, making only one layer. Pour over chicken two cups of table cream. Bake slowly for two hours or more, add more cream if needed. Salt when put upon platter with its own gravy.—Mrs. E. F. Hardy, San Diego, Cal.

BARBECUED LAMB

A four pound or larger leg of lamb is best to barbecue in the following way: Wash roast thoroughly. Rub with salt and pepper. Cover with flour and put into a covered roasting pan with a proper amount of hot water. Cook in a hot oven for thirty minutes, then lower heat and baste roast every fifteen or twenty minutes with a sauce made of the following ingredients: Three large tablespoonfuls of Worcestershire sauce, three large tablespoonfuls of tomato catsup, three large tablespoonfuls of oyster cocktail sauce, one tablespoonful brown sugar, one tablespoonful vinegar. Have sauce well mixed and hot before using. Baste with sauce as long as it lasts then use gravy in bottom of pan. Let roast cook one-half hour for each pound of meat. —Mrs. C. W. Evans, Los Angeles.

PORK TENDERLOIN LARDED

Material: One-half pound fat pork, four large pork tenderloins, one cup cracker crumbs, one cup boiling water, two tablespoonfuls butter, one teaspoon salt, one-half teaspoonful pepper, one teaspoon poultry seasoning. Way of preparing: Wipe the tenderloin clean with a damp cloth. With a sharp knife make a deep pocket lengthwise in each tenderloin, laying the tenderloin flat on the table and making the incisions along the sides. Cut your pork into long thin strips, and with a larding needle, lard each tenderloin. Melt the butter in the water, add the seasoning and the cracker crumbs, combining all thoroughly. Now fill each pocket in the tenderloin with this stuffing, sew up the pocket closely with a coarse thread and needle, put tenderloin in baking pan, and bake in a brisk oven forty-five minutes, basting often.—Mrs. A. L. Butz, Globe, Ariz.

MUTTON WITH FRUITS

In the Orient it is a common custom to cook mutton with fruits. Quinces, pears, apricots and prunes, either fresh or dried, are used for this purpose. The fruit and meat should be cooked separately and reheated in combination.—Mrs. H. T. McGill, Los Angeles.

MEAT BALLS IN TOMATO SAUCE

To one pound of ground steak and one-half pound fresh pork (chopped) add one cup of bread crumbs softened in one-half cup of sweet milk. Then add one onion chopped fine, one beaten egg. Season well with salt and chili powder. Mix thoroughly and shape into balls the size of small eggs. To one quart of strained tomato add one chopped onion, one chopped chili pepper or chili powder, one teaspoonful salt. Bring to a boil, carefully add the meat balls, cover and simmer very gently for one hour. Lift out the meat balls to a hot platter, thicken the sauce with a little flour and pour over meat. Serve with boiled rice.—Mrs. S. E. Thomas, Inglewood, Cal.

SAVORY BEEF STEW

Put four tablespoons of fat into a deep iron pot and place over hot flame. Into this put two pounds of lean, boneless stew beef, cut in pieces about the size of an egg. Toss around with fork and brown as much as possible without burning. Remove meat and put into kettle one-half cup of flour and stir continually until dark brown, being careful not to scorch it. Slowly add six cups boiling water and stir until perfectly smooth. Return meat to kettle and add two level teaspoons salt, dash of black pepper, two bay leaves, eight whole allspice, two medium size onions, and four cloves of garlic cut in small pieces. Cook very slowly for two hours or until meat is very tender, stirring occasionally to prevent sticking. Add more water if needed. About forty-five minutes before serving time, add potatoes cut about two inches thick. If necessary, remove meat to make room for potatoes returning meat when potatoes are done. This makes a cheap, yet delicious and substantial dish.—George Fitzgerald, Los Angeles.

CALF'S HEAD CHEESE

Boil a calf's head in water enough to cover it until the meat leaves the bones, then take it with a skimmer into a wooden bowl or tray. Take from it every particle of bone, chop it small, season with pepper and salt. If liked, add a tablespoonful of finely chopped sweet herbs. Put it in a mold, lay a plate over it with a gentle weight on it. When cold it may be sliced thin for supper or sandwiches. Spread each slice with made mustard.—Miss Maude McKean, Los Angeles.

VENISON

Take fourteen pounds of venison, wipe with a damp cloth and draw off the dry skin. Make a paste with one quart of flour, a good pint of water. Cover the meat all over with paste. Place before a hot fire or in a hot oven. As it browns baste frequently with the gravy. When cooked one-half hour, take the paste off and pour melted butter or good beef drippings over it and dredge with flour. Cook one hour more, basting frequently. Otherwise venison is inclined to be dry.—Ellen E. Murray, Los Angeles.

GRAVY FOR VENISON

Take meat out of baking tin, skim off the fat, add a medium sliced onion, six cloves, half a bay leaf, three level tablespoonfuls flour. Stir until brown. Boil one minute, strain and lastly add one level teaspoonful of lemon juice, two tablespoonfuls currant jelly. Serve a glass of red currant jelly with it.—Ellen E. Murray, Los Angeles.

MEAT LOAF

One and one-half pounds round steak, one pound lean bacon, one small onion, one cup bread crumbs, salt, pepper and any other seasonings desired, two eggs and a little milk. Put meat, bacon and onion through grinder. Add bread crumbs and seasonings, then bind with eggs slightly beaten to which little milk has been added. Mix well, then press into buttered mold and steam for two hours. If desired hot, dust over with fine bread crumbs. If cold, glaze with gelatine to which a little tomato puree has been added. This is a delightful summer meat dish. Liberal portions for twelve persons.—Mrs. Mabel Walker, La Verne, Cal.

LITTLE TURKEYS

Take a pork tenderloin and cut lengthwise through the middle, being careful not to cut in half. Fill with dressing you would use for turkey, sew or pin together with toothpicks, bake for twenty minutes in a pan in which is enough water to cover the bottom when baked. Make a gravy of water left in pan. Nice to add strips of bacon over top.—Mrs. Mary B. Townsend, Hollywood, Cal.

LAMB CHOPS

Have the chops cut the thickness of two ordinary chops, and make an incision, forming a pocket, and fill with this filling: Equal parts ripe olives and mushrooms, chopped fine, dip the chops first in egg diluted with two tablespoons cold water, then in bread crumbs, salt and pepper, and fry in deep fat to a good brown, and serve with baked banana.—Mrs. Claud Eastin, Los Angeles.

MOCK PRESSED CHICKEN

Cook in same kettle until very tender, three pounds veal and two pounds fresh pork (not too fat). Season with salt while cooking. When tender and still hot, take from kettle, remove all bone and gristle and pick into shreds with two forks. If not quite salty enough add more to suit taste. Thoroughly mix the two kinds of meat and place in bread tin, with weight on top. Let stand until cold and set. This is excellent for picnic lunches or sandwiches.—Mrs. A. L. Butz, Globe, Ariz.

CHICKEN EN CASSEROLE

One chicken, one onion cut fine, one stalk celery cut fine, one cup milk, salt and pepper, one tablespoon butter or bacon drippings. Put large tablespoon butter in pan, cut the onion and celery fine and fry for ten minutes, but be careful not to burn them. Salt and flour the cut up chicken, brown quickly, then add one-half cup hot water. Cover the pan, turn fire low and let cook for thirty minutes. Then turn into the casserole and add two cups hot water and put in oven for two hours. If chicken is young, it will not take as long to cook. When done add one cup milk and flour to thicken gravy. —Mrs. J. B. Van Nortwick, Los Angeles.

VEAL DREAMS

Two cups cold roast veal, chopped fine. Mix with salad dressing spread on bread as for sandwiches. Cut in half, corner wise, roll in eggs and milk, and fry in hot fat like French toast. Serve with jam or jelly.—Mrs. Fred Peckham, San Fernando, Cal.

FLANK STEAK WITH SAUCE

One flank steak, one-half cup celery cut in small pieces, one large onion cut fine, one-half cup of ripe tomato catsup, one-half cup of water. Salt and pepper steak, put in saucepan containing melted lard or meat fryings and brown on both sides, add the celery, onion, catsup and water and cook slowly one hour. Serve with the sauce.—Miss Grace Vander Veer, Los Angeles.

SAUCE

Two teaspoonfuls flour, one tablespoon butter, one pint boiling water, one-third cupful raisins, one lemon, salt, whole cloves, whole pepper and one bay leaf. The flour should be browned in the butter: add the water slowly, a little at a time until smooth. Boil for a few minutes, then add the lemon, raisins, salt, also six cloves, six whole peppers and one bay leaf, all tied up in cheesecloth that they may afterwards be removed. Cover the dish closely and allow sauce to simmer until raisins are tender. Add the meat and simmer until the tongue has become seasoned. Serve with boiled rice or baked potatoes.—Mrs. H. T. McGill, Los Angeles.

MEAT DELICIOUS

One pound of round steak put through the meat chopper twice. Then add one-third as much bread crumbs as you have meat, salt, pepper and a sprinkle of ground sage. Make quite soft by adding water, and put into baking powder cans, making the cans but two-thirds full. Put on the lids and boil one hour (or longer if cans are large) in a closely covered kettle. The water in the kettle should not come more than half way up the cans and the cans should be held in an upright position securely while boiling. It is well to place a piece of wire net under the cans to avoid danger burning if water boils away. Serve with French fried potatoes and mushrooms.—Ella C. Shrom, Monrovia, Cal.

SYRIAN STEW

Two cups raw mutton cut into cubes, two tablespoonfuls fat, three tablespoonfuls flour, two cups string beans, two onions, two cups tomatoes, salt, water. Dredge the meat with the flour and brown it in the fat. Put all the ingredients in a stewpan, and add enough water to barely cover. Cook slowly until meat is tender.—Mrs. H. T. McGill, Los Angeles.

BAKED STEAK

Buy the first cut of round steak two inches thick. Pound with old-fashioned meat pounder and work into it two tablespoons of flour. Place in baking pan and season with salt and pepper. Cut two large onions and place over the steak. Then add one quart can of tomatoes and bake for one and one-half hours in a moderate oven. Thicken gravy and serve.—Anna B. Woodbridge, Los Angeles.

CREAMED CHICKEN

Two tablespoons of butter, one cup of milk, two cups of chopped cooked chicken, one tablespoon of chopped parsley, two tablespoons of flour, one cup of cream, yolk of one egg, salt and pepper to taste. Melt the butter, add the flour and stir until smooth. Add the milk and cream, stir until it begins to thicken, turn into a double boiler and add the chicken. When thoroughly heated, add the egg and parsley. Mix and serve on toast or with potato border.—Mrs. Augusta Bates, Glendale, Cal.

PANCAKES WITH LEFT OVER MEAT

One cup flour sifted with one teaspoon baking powder and one scant teaspoon salt, two cups milk, two eggs, four tablespoonfuls finely chopped cooked meat seasoned with one fried onion. Beat eggs thoroughly, then beat into them, alternately, the flour (sifted with salt and baking powder) and the milk. Drop this mixture with a small ladle into hot lard in fry pan making a large thin pancake which cook on both sides. Put one tablespoonful of the chopped meat mixture on each pancake, roll up and place on hot platter. To be served hot.—Mrs. A. R. Raven, Los Angeles.

PRESSED BEEF

One pound minced beef, one pound minced ham, one-half pound bread crumbs, one dessertspoon Yorkshire relish, one teaspoon salt, dash pepper. Soak crumbs over night in a little milk, then pass through sieve, add, and mix all well, and press firmly in buttered mould. Steam two or three hours.—Mrs. E. F. Hardy, San Diego, Cal.

VEAL A LA CREOLE

Cut a pound of veal and a half pound of ham into small pieces and sear in hot fat. Put the meat into a kettle with the fat in which it was cooked, add tomato and onion to taste and cover with boiling water. Add a cupful of rice which has been cooked ten minutes, a tablespoon of chopped parsley and the same of green peppers, also chopped; half a teaspoon of salt and half a bay leaf. Cook until the meat is tender.—Mrs. Mary B. Townsend, Hollywood, Cal.

BAKED STEAK

Four pounds of either round or chuck steak two inches thick. Salt, pepper, and flour well on both sides, pounding in thoroughly with edge of plate. Place in skillet of bacon or other grease and cauterize quickly till well browned on both sides. Slice one onion very thin or grind in meat grinder, place on top of steak and cover with one pint or more of tomato catsup and half cup hot water, drop in two whole cloves, cover and roast in moderate oven thirty minutes.—Mrs. Clara S. Bennett, Los Angeles.

HAMBURG BALLS

One and one-half pounds hamburg, two quarts cold water, one medium-sized onion, one cup thick tomato pulp, one level tablespoon flour, one teaspoon salt, one-half teaspoon paprika, one-fourth teaspoon ginger. Add the salt, paprika and ginger to the hamburg, mix thoroughly, then form into firm round balls about the size of hen eggs, place balls in kettle, slice onion over them, add cold water, place on fire and boil three hours, remove cover the last hour and boil rapidly until liquid is reduced to one cup. Mix flour evenly into the tomato pulp and add to meat, let cook until thickened and serve.—Berta Shipman, Los Angeles.

BOILED TONGUE WITH SPICED SAUCE

Place the tongue in a kettle with enough cold water to cover it well, and cook for four hours. Dip the tongue in cold water, skin it and when cold cut in slices and add to the following sauce.—Mrs. H. T. McGill, Los Angeles.

CALIFORNIA BACON

Cut one-half pound bacon into short thin strips and fry until about half done, then add one cup of cooked egg noodles. Fry until noodles brown, then add three eggs beaten lightly. Stir slightly until eggs are firm. Spread on platter and sprinkle with paprika. Serve at once. —Mrs. Joe W. Keim, Los Angeles.

STEWED BEEF

Two pounds of round steak, two ounces of suet, three tablespoonfuls of flour, one teaspoon of salt. Grind or chop the meat and suet press it down on a plate compactly enough to fill your spider which you will have hot and greased. Put the meat in and seer over, then sprinkle flour over, put water enough to come to top of meat but don't cover flour. Stew one and one-half hours, now salt and pour water in to cover the meat, turn over and move it around to mix the flour which will make the gravy. This is delicious, and will serve six people.—Lucy A. Wilson, Los Angeles.

FILLETS OF BEEF WITH OLIVES

Take a piece of rump steak, cut into slices three-eighths of an inch thick, and trim into shape. Melt plenty of butter in a baking tin, lay the fillets of beef in this, and let them stand in a warm place for an hour or so. Then sprinkle them with pepper and salt and fry them in some very hot butter, turning them to let both sides take color. Stone a quantity of olives and parboil them. Fry some onions a brown color in butter, add a little flour, and when that is colored, add as much stock as you want sauce. Pepper, salt and spices to taste. Let the sauce boil, then strain it, add the olives and serve when hot with the fillets in a circle round them. Fine.—Bess C. M. Wood, Santa Ana, Cal.

SEA PIE

Put in a baking dish a layer of onions, a layer of salt beef or pork, cut in thin slices, a layer of potatoes, one of meat and another of onions, strew pepper and a little allspice over all, cover with a thick crust, bake two hours and serve hot. One pound meat, two large onions, two large potatoes.—Mrs. E. F. Hardy, San Diego, Cal.

BEEF LOAF

Two pounds ground round steak, two eggs slightly beaten, six crackers rolled fine, one large onion chopped fine, one pint tomatoes, salt and pepper. Mix meat, crackers, onion, eggs, salt and pepper together. Mold into a loaf and put in roasting pan in a hot oven for twenty minutes. Lower fire and pour the tomatoes over the loaf and cook for twenty minutes longer.—Mrs. J. B. Van Nortwick, Los Angeles.

THE ROYAL DISCOVERY

One pound round steak, one pound pork sausage, one cup stale bread crumbs, two cups of water, one teaspoon salt, pepper. Put tablespoon of shortening in skillet. Cut steak in pieces and fry brown. Grind in meat, chopped. Add the water to skillet in gravy. Add bread crumbs to gravy, also fried sausage and seasoning. Put in baking pan and brown. More bread and water may be added and it won't be so rich. It makes a dish of different flavor than most meats. Hamburger will not do, as it's the brown steak that furnishes the flavor. — Mrs. C. R. Duke, Porterville, Cal.

BAKED HAM

Take a slice of ham, two or two and one-half inches thick. Soak for two hours in cold water to freshen. Cut away all fat and put the lean ham over a slow fire and boil slowly for two hours or more until nearly done. Remove from the liquor to a roasting pan. Chop the fat until fine and mix with it a tablespoon of brown sugar. Score the top of the ham with a sharp knife, spread the fat mixture evenly over the ham, press a half dozen cloves into the sides, and put into a hot oven for three-fourths of an hour until the fat is crisp and brown.—Mabelle T. Spaulding, Long Beach, Cal.

MUTTON WITH QUINCES

Cut one pound breast of mutton in small pieces, and brown them in mutton fat or butter. Cover with boiling water, and cook slowly until tender, add salt and pepper. Peel and quarter six quinces and cook them in water until tender. Combine the meat with the fruit and cook slowly for fifteen minutes. Serve with rice.—Mrs. H. T. McGill, Los Angeles.

SAUSAGE AND FRIED BANANAS

Prick casings of little pig sausages in several places with a toothpick to prevent bursting. Put in a frying pan, cover with hot water, let simmer forty-five minutes. Drain and par-boil. Arrange alternately with strips of toast on a hot platter surrounded with sauted bananas. Peel bananas, scrape. Cut in halves lengthwise, dredge with flour and fry in sausage fat till brown.—Mrs. C. S. Stevens, Santa Barbara, Cal.

DELICIOUS BAKED TONGUE

Boil one fresh beef tongue in salted water till tender. Remove skin when cold, sprinkle well with salt and pepper, and place in roaster or large casserole. Mix together one cup strained stewed tomato juice, one cup water, one chopped onion. Pour around tongue. Bake in slow oven two hours. Add one cup or more water to the sauce, thicken till smooth with flour, mixed smooth in water. Add more seasoning if desired. Garnish with diced boiled potatoes and parsley.—Mrs. C. S. Stevens, Santa Barbara, Cal.

CHICKEN PIE

One five-pound hen in good condition, dress and cook until very tender leaving whole. Have at least a quart of liquor left after boiling, which thicken with a paste made of flour and water, after removing the fowl. Bone, and remove the skin, some of it, at least, salt and pepper to taste, add gravy, and cover with a rich biscuit dough, which has been perforated two or three times. I use the lower part of my roaster, for the pie, and do not brown too quickly. One may use other seasonings, but we prefer the straight chicken flavor, also one may add hard-boiled eggs.—Pearl Eastin, Los Angeles, Cal.

HOT HAM SANDWICHES

Spread rounds of white bread with minced ham seasoned with a little prepared mustard. Put together in pairs, press edges and soak two minutes in eggs slightly beaten and diluted with milk, two tablespoonfuls milk to an egg. Saute sandwiches in equal parts butter and lard. Brown on both sides and serve at once. Deviled ham can be used as a substitute and a nice company dish is quickly available. — Mrs. C. S. Stevens, Santa Barbara, Cal.

POT ROAST COOKED IN OVEN

Select three or four pounds of beef from shoulder or chuck, put this in a well greased crock; under and over it put one large cup of flour with plenty of salt and pepper. One minced onion, and a piece of suet in the bottom of the crock and a tablespoon of butter on top. Then pour around it a scant quart of cold water, cover tightly and put in a rather hot oven. Cook three and one-half or four hours. Turn meat, scrape down into gravy the browned flour around edge, if more water is needed add hot water. When ready to serve place on platter with broken open baking powder biscuit around it with gravy poured over. (Strain the gravy if you like it smoother.)— Mrs. Lotta Renfrew, Brawley, Cal.

GLORIFIED LAMB STEW

For a luncheon or dinner dish that combines economy with tastiness, try lamb or mutton stew prepared in the following manner: Soak overnight one cupful of dried peas and one cupful of white beans. In the morning boil these in salted water with two cupfuls of diced carrots and two cupfuls of diced turnips. In another pot simmer slowly two or three pounds of lamb or mutton from the neck, cut into small pieces. Season with salt and pepper, and when the vegetables are tender press them all through a colander and add to the mutton broth, which should be free from scum. Boil five minutes, and add one cupful of cream or milk top. Put the meat on a big platter, surround with squares of buttered toast, pour over the gravy, which should be like a thin batter, and garnish with chopped parsley.—Margaret M. Harris, Burlingame, Cal.

BAKED TURBIN LAMB CHOPS

Take loin lamb chops, remove nearly all the fat, roll in a ring and take just a few stitches to hold in place. Season with salt and pepper, then roll in beaten egg and fine dry bread crumbs. Put butter in an iron frying pan, set in the chops and cover tight. Cook about twenty-five minutes in a moderate oven. Two or three times, add two tablespoonfuls boiling water, it will cause them to steam. If properly cooked they will be a beautiful brown, juicy and tender and need not to be turned. Serve in a hot platter garnish with parsley and a star shaped slice of lemon on each chop.—H. R. Jones, Los Angeles.

ESCALLOPED CHICKEN AND CORN

Remove the skin, gristle and bits of bone from the remnants of cold boiled or roast chicken. Take an equal quantity of canned corn, place a layer of fine cracker crumbs in the bottom of a buttered pudding dish, then a layer of the minced chicken with bits of butter, a little pepper and salt, then a layer of corn and so forth until all the chicken and corn is used. The last layer should be cracker crumbs. Cover the whole with a cup of rich milk and bits of butter dotted here and there. Put in the oven and bake until the top is a rich brown. Serve piping hot. Just delicious.—Bess C. M. Wood, Santa Ana, Cal.

CREAMED VEAL

To make the cream sauce, use two tablespoonfuls of butter and two tablespoonfuls of flour. Brown the butter slightly and stir in the flour and add gradually one quart of sweet milk. Salt to taste and let come to a boil. Take a slice and one-half of veal steak one-third of an inch thick, pound thoroughly to break fibre, dip in egg, and then in bread crumbs. In a hot skillet put a tablespoonful of butter and brown the veal on both sides. Pour cream sauce over the meat. Cover tightly. Simmer for two and one-half hours, over a very low gas flame, on an asbestos mat. Cut into pieces and serve. This makes a delicious luncheon dish. — Mabelle T. Spaulding, Long Beach, Cal.

BEEFSTEAK AND OYSTER PIE

(Six to eight portions)

One pound steak, one pint oysters, two tablespoonfuls butter, two tablespoonfuls flour, one and one-half teaspoonfuls salt, one-fourth teaspoonful pepper, two cups of liquid, water, gravy or soup stock. Cook steak and cut into small pieces. Put in a baking dish and add oysters then season with salt and pepper. Melt butter in pan over heat, add flour and stir smooth, pour in liquid and cook till thickened. Pour this mixture over steak and oysters and cover with layer of mashed potatoes. Bake in oven till heated thoroughly and crust browned. — Mrs. F. V. Drees, Lewistown, Mont.

ROMAN RABBIT PIE

Clean and cut up a rabbit and boil until tender in two quarts of water, with one onion, stalk of celery, a carrot and herbs. Let cool in liquor, remove rabbit, bone it and cut meat into thin slices. Take one cup of cooked macaroni, one cup milk, egg yolk, one-fourth cup grated cheese, one minced onion, salt and pepper to taste. Scald milk, add egg yolk beaten, then cheese, onion, and seasoning. Line a greased baking dish with the macaroni, fill with the sliced rabbit and pour the sauce over it. Cover with a rich biscuit dough, and bake one hour in a moderate oven. Serve with brown or tomato sauce.—Mrs. Frank B. Long, Santa Barbara, Cal.

HAM DELICIOUS

Add to one and one-half cups hot milk, one cup soft bread crumbs and two cups finely chopped boiled ham. Stir over fire until well heated through. Remove from fire and add salt and pepper to taste, shredded parsley and two well beaten eggs. Pour into well greased baking pan and cover with dry bread crumbs. Set pan in hot water and bake in moderate oven until puffed up and firm, or can be baked in custard cups and removed carefully to platter when done. Any other cold meat can be used in same way, using in place of the milk one and one-half cups of stock or hot water in which has been dissolved two beef cubes. —Mrs. Anna R. Rhoades, Long Beach, Cal.

DRESSED LAMB CHOPS

Fry one chopped onion and one clove of garlic and one cup of bread crumbs in one tablespoon of bacon drippings, remove from fire, add three chopped hard boiled eggs, half teaspoon each of salt, paprika, curry powder, chili powder, one tablespoon of Worcestershire sauce and lemon juice, add enough cream to make a paste, spread on six loin lamb chops, wrap in oil paper, bake forty-five minutes, remove paper and serve.—Mrs. Arthur Ainsworth, Santa Monica, Cal.

LAMB WITH PASTE

Into a leg of lamb, rub a teaspoon of salt and a dash of pepper. Put the meat into a baking pan and turn over it one-half cup of boiling water and set in hot oven to roast, allowing twenty minutes for each pound of meat. When half the time necessary for cooking has passed take the roast from the oven and cover with paste made of one glass of currant jelly and one heaping tablespoon of flour. Spread the paste evenly over the lamb and return to the oven. Baste frequently during the rest of the cooking, so as to secure a golden brown glaze over the meat. Serve on a hot platter, pouring contents of pan over the lamb. This meat is just as delicious served cold.—L. H. Holmes, Los Angeles.

CHICKEN NOODLE WARE MEIN CHINESE STYLE

Two cups of chicken cut in cubes, one large cup of fine noodles, one quart of warm water, one can of button mushrooms, one small onion sliced thin, one scant tablespoon of Worcestershire sauce, one tablespoon of brown See Yin sauce which can be obtained at any Chinese grocery, one very small slice of freshly cooked ham, shredded in long thin pieces, and a few bean sprouts for each dish served. Add noodles to boiling water, cook until tender, then add chicken and other ingredients, except ham and bean sprouts, and heat thoroughly. Season to taste with salt, pepper and paprika, thicken with a little corn starch if desired. Serve in hot soup bowls, with the ham and bean sprouts on top of each bowl. Serve with rice.—Mrs. Frank B. Long, Santa Barbara, Cal.

ROAST TURKEY

Select a young ten-pound turkey, place on thin slices of fresh pork fat. Cream one-third cupful of butter, add slowly, while stirring constantly, one cupful of flour. Spread this mixture over wings, breast and legs, place into a hot oven and brown delicately. When evenly browned, add two cupfuls of water to fat in pan. When bird is tender, which may be determined by piercing leg with small wooden skewer, it is ready to serve.—Mrs. D. C. Nickelson, Baldwin Park, Cal.

BREAD STUFFING

Remove the crust from two small bakers breads, slice and pick into small bits, season with one-half teaspoonful of pepper, two teaspoonfuls of salt, one-half teaspoonful of powdered sage, and one medium-sized onion, finely chopped, mix well, using two forks; melt two-thirds of a cup of butter, in three-fourths cup of boiling water; add to mixture toss with the forks, add one egg slightly beaten, mix well and fill body and breast of fowl.—Mrs. D. C. Nickelson, Baldwin Park, Cal.

OYSTER STUFFING

To the above bread stuffing add two cups of oysters, wash drain and remove the tough muscle, and mix with the stuffing, fill this into fowl.—Mrs. D. C. Nickelson, Baldwin Park, Cal.

WALNUT LOAF EN CASSEROLE

Four cups of half-inch toasted buttered bread cubes, three cups sweet milk, four eggs, one cup ground walnuts. Put butter the size of an egg in frying pan, add one small chopped onion, fry slowly but not brown, then add bread cubes, stir lightly and turn into the milk. Season with a level teaspoon salt, one-fourth teaspoon poultry seasoning, dash of paprika and pepper. Now add the beaten eggs and nuts. Turn into a buttered casserole or a small bread pan. Set in a pan of boiling water, bake about forty minutes. The left-over toast may be saved for that purpose for days, it gives it that fine rich flavor. It is delicious warmed and sliced for lunch.—H. R. Jones, Los Angeles.

HUNGARIAN STEW

Take a piece of round steak, remove all the fat and cut in inch blocks, put a tablespoonful of drippings, in an iron pot, add meat, salt and pepper, two tablespoonfuls caraway seed, cover tight so no steam can escape, and let very gently simmer two hours without opening. No water is added, the stew cooks in its own juice. Turn in a platter and serve at once.—H. R. Jones, Los Angeles.

VEAL LOAF

Two and one-half pounds raw veal ground, two beaten eggs, raw, one-half teaspoon cayenne pepper, one teaspoon salt, one-half teacup cracker crumbs, one-half teacup of cream. Mix in loaf. Butter the size of hen egg (stick around in loaf). For sauce: One onion ground, one can tomatoes size No. 2, strained, one tablespoon sugar, scant one-half teaspoon ground cloves, one pint cup boiling water, one tablespoon Worcestershire sauce, one tablespoon of cornstarch, cayenne pepper and salt to taste. Cook sauce around veal loaf. Baste frequently with it. Cook loaf two hours. Serves twelve people.—Mrs. Maggiebelle Drake, Hollywood, Cal.

VEAL SHORTCAKE

Make a biscuit dough of two cups of flour, four level teaspoons of baking powder, one-half teaspoonful salt, one-third cup of shortening and two-thirds cup of milk. Roll out into a sheet one-half inch thick and cut into squares of about three inches. Melt one-quarter cup butter substitute, in it cook one-quarter cup flour, and a dash of salt and pepper. Stir constantly, add two cups of veal stock, stir until boiling and add two cups cooked veal, cut into dices. When the biscuit are cooked split them open, spread with butter, place half the veal with sauce over the lower halves of the biscuit, set the other halves on top and pour over the rest of the veal. These shortcakes make a very substantial meal and form an excellent means of using any left-over meats. They are simply delicious when made of chicken instead of the veal. — Elizabeth Parker, Burlingame, Cal.

HUNGARIAN GOULASH

One slice of round steak or sirloin tip. Pound into it as much flour as possible, sprinkle with salt and pepper. Add a layer of sliced onions, layer of sliced raw potatoes, one-half cup of cooked rice and one pint of tomatoes, canned or raw. Cook in a covered pan for two hours in a moderate oven. It can also be made with veal. — Mrs. Mary G. Townsend, Hollywood, Cal.

MEAT WITH ALMONDS

One pint of cold chopped meat, one small onion, two tablespoonfuls butter, two eggs, one cup milk, one cup bread crumbs, one-half cup almonds blanched and chopped, curry powder and salt to taste. Chop the onion fine and fry in butter, add bread and milk. Let stand ten minutes, then add meat, almonds and beaten eggs. Flavor to taste with curry. Bake twenty minutes in a buttered dish.—Mrs. B. C. Travis, Los Angeles.

SAGE BRUSH TURKEYS

Prepare a dressing of two cups of dry bread crumbs, one small minced onion, a little butter, salt, pepper and a little ground garden sage to taste, and three or four tablespoonfuls of grated cheese, moisten with just enough hot water so that the dressing made be molded into several little cylinders. Wrap slices of bacon around cylinders, holding them in shape with toothpicks. Place in baking dish and place in moderate oven to a delicate brown, serve at once.—Mrs. Frank B. Long, Santa Barbara, Cal.

HAM WITH APPLES & BANANAS

One slice ham two inches thick (middle cut), dry mustard, brown sugar, apples and bananas. Place ham in baking pan, sprinkle with mustard, then thickly with brown sugar and cold water enough to cover an inch and one-half of ham. Put in oven and bake for one hour slowly, pare apples and bananas, cut them in halves. Place around ham and bake one-half hour or until apples are tender, add more hot water as necessary. Serve ham with bananas and apples, pour remaining juice over all.—Mrs. Emma C. Garrow, Los Angeles.

HAM A LA KING

Two cups of ham cooked and diced, two cups of medium white sauce, two hard-boiled eggs sliced, one cup of mushrooms quartered, a pimiento cut in narrow strips, a minced green pepper. Heat white sauce, add green pepper, pimiento, mushrooms and ham. Eggs may be added or used as a garnish, serve with baked potatoes. —Mrs. Frank B. Long, Santa Barbara, Cal.

DRESSING FOR MEATS OR FOWL

Three-fourths loaf white stale bread, one large tablespoon butter, one-half teaspoon salt, one-fourth teaspoon pepper. Pick out bread with a fork and rub fine with fingers. Add seasoning and butter and mix until it will cling together. The dressing is good with any kind of meat or baked separately in a dish. —Mrs. M. E. Conkey, Los Angeles.

VEAL LOAF

One-half pound ham trimmings and one and one-half pounds veal. Put the meat in water, season and boil till it is tender. Have a cupful of stock left, drain the meat and run through a food chopper. Into a long narrow pan, put half of the meat, on this lay end to end four or five hard-boiled eggs. Now add the rest of the meat. Over this pour the stock into which has been dissolved, one tablespoon of gelatin. Set aside to cool, and when "set" slice thin and serve with lettuce or parsley.—Mrs. D. C. Nickelson, Baldwin Park, Cal.

CHICKEN SHORTCAKE

Boil the chicken, free from skin and bones, cut meat into small strips, reheat the meat in enough gravy to make it quite moist. Sift two teaspoonfuls of baking powder and a half teaspoonful of salt, with one pint of flour, into this rub one teaspoon each of lard and butter, then add three-fourths of a cup of milk, stir. Stir the dough into a ball, and roll flat, about one inch thick and bake in a quick over for fifteen minutes, then separate the upper from the lower crusts. Now place the chicken strips on the lower half, cover with upper half, and over all pour a generous portion of chicken gravy.—Mrs. D. C. Nickelson, Baldwin Park, Cal.

CHANTILLY APPLE SAUCE

Pare, core and cut in slices five medium sized sour apples, cook with as little water as possible. When quite dry, rub through a sieve. To the pulp add one-half cup sugar, five tablespoonfuls freshly grated horseradish, then fold in an equal measure whipped cream, slightly seasoned with salt. Serve at once with roast goose, ducks or roast pork.—Fannie Wells, Los Angeles.

PORK CHOPS "AZORSES"

Cover chops with two-thirds vinegar to one-third water to which has been added, pepper and salt to taste, two or three bay leaves, a finely cut garlic clove and a good pinch of ground cloves and mace. Soak over night. When ready to cook, drain and wipe dry, roll in cracker crumbs or flour and fry in a hot greased skillet as usual, serve hot. "Very tasty."—Mrs. R. H. Johnstone, Los Angeles.

SPAGHETTI MICHEL

Cut one pound of raw ham into small pieces, parboil and then fry slightly with three small onions and two green peppers. Pour into this the strained liquor from one can of tomatoes, also one cupful of sliced mushrooms "with their liquor if canned." Season with salt and paprika to taste then add one package of spaghetti and cook until tender, when liquor should be largely absorbed. Place all on a platter, cover thickly with grated cheese and set in oven for ten minutes. — Mrs. Frank B. Long, Santa Barbara, Cal.

CALIFORNIA PORK PIE

Brown thoroughly two pounds of lean pork, cut in small pieces. Cover with six cups of hot water and cook slowly until tender. Season with pepper and salt, and two teaspoonfuls of chili powder. Thicken gravy with a very little flour. Make a thick mush of two cups cornmeal, and six cups of water, one teaspoon salt; when cooked add two well beaten eggs. Take baking dish and spread mush on in a thick layer, sprinkle with chopped olives; add pork and gravy. Cover with rest of mush and bake twenty minutes.—Helen E. Dye, Los Angeles.

MOCK DUCK

Three or four small pork tenderloins, spilt and flattened, sew these long strips together, and stuff with three to four cups of dressing. Then sew the ends and tie thread around the roll in three places. Heat frying pan, put in a little butter and sear the meat on all sides, add a very little boiling water and place in hot oven. Then turn fire down and roast about one and one-fourth hours, basting often. Keep adding water, a very little at a time to keep meat from burning.—Helen Jackman, Los Angeles, Cal.

VEAL A LA MARYLAND

Take two pounds of shoulder of veal and cut it into small pieces about the size of a chicken thigh. Roll each piece in flour, then in beaten eggs diluted with a little water, and then in bread or cracker crumbs. Season well with salt and pepper and place the pieces in a baking pan. Cover with pieces of bacon, or dot generously with drippings and cook in a hot oven for twenty-five minutes. When done pour over the veal a rich cream sauce to which has been added one tablespoon of chopped parsley or one cup of cooked peas. If properly prepared, this can hardly be told from chicken a la Maryland.—Elizabeth Parker, Burlingame, Cal.

LAMB RISSOLES A'INDIENNE

Roll puff paste one-eighth inch thick and shape, using circular cutters of different sizes. On the centers of smaller pieces put one tablespoon prepared lamb mixture, wet edges, cover with large pieces, press edges firmly together, prick upper paste in several places, brush over with yolk of egg diluted with one teaspoon cold water and bake in hot oven. Lamb filling: Cook three tablespoons butter, with few drops of onion juice until well browned. Add one-fourth cup flour, and brown butter and flour, then add one cup lamb stock. Season highly with salt, paprika and curry powder. To one-half the sauce add two-thirds cup cold roast lamb cut in one-third inch cubes. Add stock to remaining sauce and pour around rissoles just before sending to table.—Mrs. E. R. Hoover, Manhattan Beach, Cal.

ROAST SPARERIBS

Trim off the rough ends neatly, crack the ribs across the middle, rub with salt and sprinkle with pepper, fold over, stuff with turkey dressing, sew up tightly, place in dripping pan with pint of water, baste frequently, turning over once so as to bake both sides equally until a rich brown.—Mrs. Emma Mattis, Los Angeles.

MUTTON CUTLETS A LA OYSTER SAUCE

To serve with turkey. Four tablespoons butter, four tablespoons flour, one cup of oyster liquor, one cup milk, salt, pepper and celery salt. Melt butter in spider, and gradually add the flour, stir well but do not brown, then add the oyster liquor and milk and cook five minutes. Season with salt, pepper and celery salt. Stir well and serve very hot with turkey and dressing.—Mrs. L. F. Samples, Glendale, Cal.

STUFFED BEEFSTEAK

Flank or round steak, one quart boiling water, salt and pepper, plain poultry dressing, butter size of an egg, flour to thicken gravy. Pound the steak and sprinkle with salt and pepper, spread the poultry dressing over it, roll it up and tie firmly. Put it into a pot with the boiling water, add the butter and boil slowly for one hour. Then put it in a pan with the water in which it was boiled and bake until nicely browned, basting frequently. Thicken the gravy with a little flour and pour it over the meat.—Mr. John Sturgess, Glendale, Cal.

VEAL LOAF WITH MUSHROOMS

Three pounds of veal, one cup of stale bread crumbs, one-half pound of suet, one-half cup of cream or top milk, two eggs, one can mushrooms and salt and pepper. Grind veal, one-half suet, add soaked bread crumbs, one-half the mushrooms, eggs, slightly beaten and the seasoning, form into a loaf, put remainder of suet on top and bake two hours, baste with mushroom liquor. About one-half hour before done add remainder of mushrooms well floured and cream to the liquor in the pan. This makes sufficient sauce to serve with meat.—Ruth H. Mollitt, Van Nuys, Cal.

SWISS STEAK

Pound two pounds of round steak and flour, salt and pepper it on both sides. Put it into a skillet and cover half the steak with finely cut up onions. Turn the other half of the steak over the onions and pour over the whole a can of tomatoes. Add one or two finely diced green peppers, salt, pepper and a dash of mace. Cook it in a slow oven for one hour and a half. It will be tender and delicious when done, with a rich gravy of its own. This should be poured over the steak when served. Rice or mashed potatoes should accompany this dish. — Elizabeth Parker, Burlingame, Cal.

LAMB WITH VEGETABLES

One pound of fat mutton or lamb, one pound of eggplant, half a pound green beans, two onions, one bunch of parsley, half a bunch of mint, five or six strips of celery; two or four tomatoes (depending upon size), half ripe, half unripe; salt and red pepper.

Clean all the vegetables properly and cut them and the meat into small-sized pieces. Put all in a deep, flat pan or deep earthenware vessel, and after seasoning with salt and red pepper, place in a moderate oven till well done.

It is not necessary to use broth or water with this dish, as the ingredients themselves will discharge sufficient to cook in.—Mrs. Albert Schliem, Arroyo Grande, Cal.

BOILED HAM

One ham, one large cup brown sugar, two cups vinegar, two bay leaves, one large onion, six whole cloves, six peppercorns. Soak ham over night in cold water. The following morning scrub with a brush and cover with cold water to which add the brown sugar, vinegar, bay leaves, the onion cut in small pieces, the cloves and peppercorns. Cover the vessel and let simmer slowly until the meat draws away from the bone. Remove from the fire and allow the ham to stand over night in the water in which it has been boiled. Next morning remove the skin. Make a paste of graham flour, brown sugar and vinegar. Spread paste thickly over ham and stick full of cloves. Bake until brown.—Mrs. John Sturgess, Glendale, Cal.

SOUTHERN BAKED HAM

Four pounds ham, soak in water over night. Remove skin and wipe, then score fat in small squares with sharp knife, rub well with brown sugar, bake three or four hours, or till tender. Just before removing from oven, stick into each square one whole clove. Add one pint of water to pan before baking; add water as needed.—Emma A. Devinell, Pasadena, Cal.

BAKED CALVES' HEARTS

Select three medium-sized calves' hearts, cut away inside gristle with scissors, season with salt and pepper, place in a pan with one and one-half pints cold water, cover tightly and boil for one hour. Have prepared one-half loaf broken bread, mixed with three finely chopped celery stems, salt, pepper and two lightly beaten eggs. Pour over this the liquor, hearts are boiled in, adding one-quarter pound of butter, cut in bits. Stuff hearts, place in large baking dish and fill in, covering if necessary with the dressing. Place cover on dish and bake one hour. This serves six persons.—Mrs. E. C. Jones, San Gabriel, Cal.

CHICKEN FRIED IN BATTER

Separate a chicken into joints, wash and set to cook in boiling water, let it boil five minutes, then let simmer until tender. Remove the pieces of chicken from the broth, let drain a few moments, then dip in fritter batter and fry to a golden brown. Dispose on a serving dish, surround with groups of cooked asparagus and serve a yellow sauce in a bowl. Yellow Sauce: Melt one-fourth cup of butter substitute in pan, blend in it, one-fourth cup of flour, and a dash of salt and pepper. Add one and one-half cups of chicken broth and let it come to a boil. Stir into the sauce the yolks of two eggs which have been beaten with a half cup of cream, but do not let them boil. Add one teaspoon of lemon juice. Fritter Batter: Beat one egg and a half cup of milk until light. Stir them into three-fourths cup of flour which has been sifted with one-fourth teaspoonful salt and one-fourth teaspoonful pepper. — Elizabeth Parker, Burlingame, Cal.

BAKED SQUAB

Split two squabs down the middle, wash well and drain, roll in flour and fry until brown, then cover with skimmed milk, add a teaspoon salt, a sprinkle of pepper and bake one hour in moderate oven, then mix two tablespoonfuls of flour in enough milk to make a smooth paste and stir it in, then bake ten minutes longer.—Mrs. D. W. Walker, San Fernando, Cal.

MEAT SURPRISE

To four cups of boiling salted water add one cup of rice; cook in double boiler until well done; turn out and cool, chop fine any kind of cold meat and season with onion, green pepper and celery, or any desired flavoring, add a little grated nutmeg and moisten with gravy or white sauce.

Grease well with melted butter the sides and bottom of a double boiler and line with thick layer of the cold rice; fill center with the meat mixture and cover with a layer of rice; steam until well heated through; loosen and turn out carefully on platter and pour over a tomato sauce. Garnish with parsley.

This can be prepared the day before and heated when ready to serve. Is very good, economical and sightly. —Mrs. Anna R. Rhoads, Long Beach, Cal.

BRISKET WITH BEANS, SWEET AND SOUR

In buying brisket get the second cut, not the end near the flank nor the thick end. Have the bones cracked. To three or four pounds of brisket use one quart of water. Plenty of salt and pepper and two small onions sliced. Cover tightly and let stew slowly for five hours. Lift with a fork every little while so it will not stick to the pot. Take three pounds of string beans, well strung and split lengthwise. Cook with the meat very slowly for three hours. When half done take three cups of vinegar, two big tablespoonfuls sugar, two tablespoonfuls brown flour and a little tabasco and mix them together, then pour it into the beans and brisket. Stir often and cook steadily. — Olive Fisher, Prescott, Ariz.

SPICED RABBIT

Wash and dry rabbit, cut in pieces, pepper and salt it and fry until brown. Season it with the following: One teaspoon chopped parsley, one small onion chopped, one-half teaspoon nutmeg, one-fourth teaspoon cloves, one bay leaf, one teaspoon grated lemon peel. Place rabbit in kettle, then layer of bacon or salt pork cut into small pieces. Continue the same until rabbit is used up. To fat rabbit was fried in, add heaping tablespoon flour and brown. Add water to make thin gravy and pour over meat. Cook two or three hours, according to size and age of rabbit.—Mrs. C. Chandler, San Fernando, Cal.

HAUSENPFEFFER

Cut a cleaned rabbit or Belgian hare into eight pieces. Place in a deep earthenware dish, cover well with mild vinegar, add four whole cloves, one bay leaf, one tablespoon of sugar, two chopped onions, six pepper corns, and a seasoning of salt. Let stand in a cold place for two or three days, be sure that the rabbit is kept well covered with the liquid. Place in a saute pan two tablespoonfuls of lard and two tablespoonfuls of sifted flour, stir over the fire until brown, add the liquid and spices, boil for five minutes, add the rabbit, four tablespoonfuls of ginger snap crumbs, and a seasoning of salt and paprika. Cover and simmer slowly for two hours or until tender. Remove the rabbit to a hot platter, strain over the sauce and serve with potato dumplings.

JELLIED VEAL WITH HORSERADISH SAUCE

Stew a pound and a half of veal with a knuckle until very tender. Add to the meat while cooking, one-half of a small onion, one-half of a bay leaf, and three pepper corns. Cut meat in small pieces, strain liquid left from cooking the meat, which should be reduced to two and a half cups. Add two tablespoonfuls of granulated gelatine, previously dissolved in cold water, and return to the fire, and cook two minutes to thoroughly dissolve gelatine. Slice hard-boiled egg in the bottom of a long, narrow mold, put meat in and cover with the liquid. Place in refrigerator until well set. Horseradish sauce: One cup horseradish, one-half teaspoonful minced parsley, two tablespoonfuls of cream salad dressing, two tablespoonfuls whipped cream.—Anna C. Dougherty, Hollywood, Cal.

BAKED HAM EN CASSEROLE

Have the butcher cut two one-inch slices from the large end of a medium-sized ham. Place in casserole or baking dish, stick about six or seven cloves, and spread one and one-half level tablespoonful brown sugar over each, lay on top of each other and over all pour one cup sweet apple cider and one-fourth cup cider vinegar. Bake in slow oven two hours, turning as top one browns.—Helen Jackman, Los Angeles.

PORK PIE

Cut one and a half pounds of clear pork into small dice, separate the fat from the lean, season all with one-half a teaspoonful of dried sage, and add a seasoning of salt, black pepper and a little cayenne. Pack the meat in a pastry-covered mold in alternate layers until filled, cover with the lid of pastry, pinch the edge, brush with beaten egg, and bake in a medium oven for one and a quarter hours. Neither water nor bone should be put into pork pies and the outside pieces will be hard unless they are cut small and pressed closely together. The bones and trimmings of the pork may be stewed to make gravy, which should be boiled until it will form a jelly when cold. This gravy should be seasoned with pepper and salt and poured into the pie after it is baked.

PORK PIE PASTRY

Place in a saucepan one-third of a cup of finely shredded beef suet and three-quarters of a cup of boiling water, add one and a half tablespoonfuls of butter and a few grains of salt. Stir until the fat is dissolved over a very slow fire and pour it boiling hot into four cups of sifted flour. Knead well to a stiff paste, adding a little warm water if required. Line the mold with the dough while it is warm, quickly place in the meat, cover and place in the oven before the dough becomes cold. In England the pies are shaped by experienced bakers and wrapped with greased paper and baked without a mold.

OX TAIL SAUTE

Cut ox tail in joints, parboil five minutes, dredge with flour and saute in butter or drippings with a sliced onion and a large pepper until well browned. Add one-quarter cup of flour, two cups of brown stock water, and canned tomatoes, one teaspoon of salt, one-quarter teaspoon pepper. Turn into an earthen baking dish, cover, and bake slowly for three and a half hours. Remove the ox tail, strain sauce and return all to oven to finish cooking. Add two-thirds of a cup each of carrot and turnip (shaped with a vegetable cutter into pieces one inch by one-quarter inch), and cook all one hour or more.—M. C. Rankin, Los Angeles.

VEAL BALLS WITH TOMATO SAUCE

One and one-half pounds neck of veal, one cup dry bread crumbs, one teaspoon grated onion, one-fourth teaspoon nutmeg, one-fourth pound salt pork, two teaspoons salt, one teaspoon table sauce, one teaspoon poultry seasoning. Have the raw meat and pork put through the chopper, add bread crumbs and seasoning. Mix well and mold into eight balls. Brown quickly in a little hot drippings or oil. Place in a baking dish, cover with strained tomato sauce and bake for forty-five minutes.—Mrs. S. C. Hamilton, Glendale, Cal.

CHICKEN POT PIE

Singe and draw an old stewing chicken, and cut in suitable pieces for serving. Place in deep saucepan and cover with two quarts of boiling water and add three red sweet peppers, chopped fine, one clove of garlic, one faggot of soup herbs. Cook slowly until the chicken is tender, then drain a part of the liquid and cool the liquid quickly. Season the chicken with salt and pepper. Place in small mixing bowl, two cups of flour, one teaspoon salt, four level tablespoons baking powder, one-half cup finely chopped parsley, one-half cup of finely chopped onions, two eggs and two cups of cooled chicken stock. Beat to smooth batter. Turn in over the chicken and spread smoothly. Dust thickly with paprika and place in hot oven for forty-five minutes to bake.—Mrs. E. D. Fich, Corona, Cal.

RABBIT MOLD

One rabbit, one pound of sausage, one-fourth ounce gelatine, a gill of water, pepper and salt to taste. Cut the rabbit into small joints and stew until tender. Fry the sausage a little, and then put into pan with the rabbit, and stew together. Dissolve the gelatine and add to the gravy. Remove bones and press into a mold. Serve cold.—R. D. Hall, Sierra Madre, Cal.

CASSEROLE RABBIT

Rabbit cooked in the casserole is just the dish for a busy day, for it does not need much attention. Cut up a rabbit in neat joints, soak them in salted tepid water for a while, then lift out and dry them. Put them into a casserole together with two or three sliced onions, half a pound of salt pork (cut up), and a small bunch of herbs. Cover with water, add seasoning, and cook very gently in the oven for about two hours, or until the rabbit feels tender. Mix a good tablespoonful of flour with a little cold water, add this, boil up and remove the herbs. Cook for a little longer, then at the last stir in a tablespoonful of chopped parsley.—R. D. Hall, Sierra Madre, Cal.

KIDNEYS ON RICE OR TOAST

Serves six. Four beef kidneys, cut off from around the fat center of the kidney in medium small pieces, soak for an hour or two in salt water. Drain and roll in flour. Have ready a deep fry pan with two tablespoons of bacon fryings or lard with an onion cut fine. Have fryings very hot, put in kidneys and brown well, then add a quart of boiling water, salt, paprika, and cover. Simmer very slowly for one and one-half hours. If it simmers dry, add more hot water. When done there should be about a cup of gravy and if not, add more water. If one likes a thick gravy more flour mixed with water may be used. If you have any left over gravies from chicken or other meats, it adds to the taste of the kidneys. Serve on a large platter filled with boiled rice. Round the center out and fill with the kidneys and gravy. Or may be served on slices of toast.—Mrs. Donna Hubbard, Glendale, Cal.

VEAL BAKED IN MILK

One veal steak, one-half cup cream and one-half cup water or one cup milk, one-half tablespoon cornstarch, one tablespoon butter, pepper and salt. Cut steak in six or eight pieces and place in shallow baking dish. Pour over it the milk or cream and water, cornstarch and butter or substitute. Season with salt and pepper and bake until the meat is tender, basting if necessary with more milk. This is as tender and delicious as chicken if cooked long and slowly.—Mrs. S. C. Hamilton, Glendale, Cal.

MEAT CABBAGE TAMALES

Pull leaves off one at a time of large head cabbage, set one in the other, put them in kettle, pour boiling water over them. Let stand ten minutes. Take out of water and cool. Mix one pound ground beef, one pound sausage, one large onion chopped fine, one cup raw rice, salt, pepper, one spoon each. Moisten with one cup tomato juice, put one tablespoonful on each cabbage leaf, roll them up, tuck ends under and place them in an empty kettle. Then pour over rest of can of tomatoes, cover with water and few strips of pork on top. Boil slowly three hours. Do not stir. Season with little chili powder if you like it.—Mrs. C. Chandler, San Fernando, Cal.

COUSIN JACK'S PASTIES

Pie crust, round steak, potatoes, onions. Use equal quantities of uncooked meat, potatoes and onions. Make a plain pie crust, roll out and cut a circular piece about the size of a large dinner plate. Have meat free from skin and gristle. Roll it up and with a very sharp knife, cut in thinnest possible shavings. Slice potatoes and onions very thin. On one half of the circle of crust, spread a layer of meat, a layer of potatoes and a layer of onions. Season with salt and pepper. Continue with alternate layers until filling is about an inch and a half or two inches deep. Fold other half of crust over, roll edges firmly together to prevent escaping of steam and juices. Bake in moderate oven about twenty-five minutes or until vegetables are tender. Also nice made in small individual pasties.—Mrs. Dorothy B. Polsue, Sierra Madre, Cal.

CROWN OF PORK

Have butcher make you a crown of pork. Fill the inside with any kind of bread dressing. Take enough small firm apples for each bone that stands up, and pare. Cook in thick sugar syrup to which at least one-half pound of red hot cinnamon drops have been added which will color them a nice red. Put a apple on point of each bone sticking up. Apples should be cored. A fine meat dish for invited guests.—Mrs. C. Chandler, San Fernando, Cal.

CHICKEN CUBAN STYLE

Into a pot put one-half cup of olive oil, one chopped onion, one clove of garlic. When brown, add cut up chicken, and, when this has browned, six large tomatoes, peeled and cut up, one bay leaf, two cloves, one green pepper, chopped. Cover and cook slowly one-half hour. Add one pint of rice, salt and pepper. Cook until all the liquid is absorbed, move to the back of the stove and let rice simmer twenty minutes longer. If you use a gas range, it is hard to simmer without burning, so you may put it in a fireless cooker for a half hour or more, or do the extra cooking in a double boiler.—Mary Maxwell, Los Angeles.

MULLIGAN OF HARE

One Belgian hare nicely cleaned. Cut in small pieces, roll in flour and fry a nice brown in four tablespoons olive oil and one-fourth pound butter. Add this to kettle after frying. Have ready eight small potatoes, white or sweet. Chop two good-sized onions, four stalks celery, two green onions, two bows of spaghetti, one good-sized clove of garlic, cut fine, one large can tomato puree, one can mushrooms, one chili pepper and three-fourths cup flour. Place layer of hare in kettle, not too close. Crush one bow spaghetti and sprinkle, then half of chopped vegetables, then potatoes, then rest of hare, spaghetti, vegetables, chili pepper in center, bay leaf, salt and pepper, level teaspoon of each. Sprinkle flour over all, pour in tomatoes and mushrooms, fill kettle with water to just cover. Put on cover, set in oven and bake two hours, not too fast. Peep in to see if more water is needed, as this is the meat sauce. —Mrs. H. A. Colby, Los Angeles.

BARBECUE STEAK

Dig a hole two feet square and about eight inches deep in the back yard. Line with stones or bricks and fit an old grate over the top. Make a fire of kindling wood and just after the flames commence to die down, place meat on the grate close to coals, and sear both sides well. Have warm platter ready, and when meat is done, season with butter, salt and pepper and serve at once. Saves the kitchen from too much smoke.—Mrs. Winona L. Norcross, Los Angeles.

ROAST VEAL

Use any cut of veal you wish. The steak cut is very good. Grease bottom of roaster with butter. Put in a slice of steak, season with salt and pepper. Make a bread dressing and spread over lower slice and then put second slice on top. Season with salt and pepper and dots of butter. Pour over all one and one-half cups of tomato juice and one bay leaf. Cook with cover on until done. If more liquid is needed add water. Very good.—Mrs. Mary E. Conkey, Los Angeles.

ENGLISH PORK PIES

Three pounds fresh pork run through meat chopper. Add one-half cup flour, one cup cold water, one-half teaspoon salt, black pepper, with small dash red pepper to taste. Make a good rich pie dough, roll out thick and shape over small bowl. Put in meat, put small round of dough in top, draw sides and pinch around top, cut hole in top, put in bake pan and bake one hour. These are fine hot or cold and will keep fresh a week.—Mrs. F. S. Wilson, Downey, Cal.

HAM BAKED WITH APPLES

Two pounds ham sliced one-half inch thick, three large green apples, sugar, mustard. Cut fat from edges of ham and put through food chopper. Rub ham with a little mustard and sugar, then spread on the minced ham fat. Core apples, cut in two crosswise and arrange on ham in baking pan. Sprinkle a little sugar over apples, pour hot water in pan to keep ham from sticking, and bake gently in moderate oven about one hour.—Mrs. S. C. Hamilton, Glendale, Cal.

BEEF STEAK WITH OYSTERS

Broil a sirloin or tenderloin steak and season. Drain the liquor from a quart of oysters, add four teaspoonfuls of rich milk or cream and three tablespoonfuls of butter. Season with salt and pepper, bring to a boil, pour over the hot steak and serve at once.—Pearl C. Collins, Hollywood, Cal.

STUFFED CABBAGE

Steam one cupful of rice and drain. To this add one pound of chopped beef and one-fourth pound chopped pork, one teaspoonful salt, one-fourth teaspoon pepper. Blanch the leaves of one large cabbage. Into each leaf place two tablespoons of the meat mixture, roll tight and place in baking dish with one cupful of water. Dot each roll with butter and bake for one hour.—Mrs. F. W. Bullock, Los Angeles.

MEAT FILLED CABBAGE

Select three-pound solid head of cabbage, cut off top, hollow out inside to give room for filling. Chop fine one and one-half pounds of beef, mix with one cup flour, one cup milk, one-half cup water, one egg, one teaspoon salt and little pepper. Work good for ten minutes, fill in the cabbage, put top on, tie a string around it and let boil in salt water for three hours. Gravy can be made from the soup.—Mrs. C. Chandler, San Fernando, Cal.

CHOP SUEY

Three pounds of bean sprouts, five small onions cut fine, one bunch of celery cut fine, two pounds fresh lean pork, one can mushrooms (may be omitted), three beef cubes. Cut pork in small cubes. Cook all ingredients together for two hours with just enough water to keep it from burning, season to taste. Serve with Hong Kong Noodles. Cook two packages of noodles till tender, drain and blanch, dry off in oven with a generous amount of butter. Serve on plate with chop suey and Shoyu sauce. This sauce can be bought at any Japanese store where vegetables are sold. If preferred, sauce can be put in chop suey while cooking, using about three tablespoonfuls. Serves fifteen plates.—Mrs. John Brown, Jr., Los Angeles.

CALIFORNIA SOUR POT ROAST

Take a pot roast of beef, wash well, salt it, and put into an enameled pan with a small onion cut up fine, a few slices of lemon and orange, and one-half teaspoonful of allspice sprinkled over meat. Add to this one cup of vinegar and just enough water to cover the meat. Let this stand in a cool place for three days, then cook as a pot roast. Rabbit may be done in the same way.—Mrs. Emma Mattis, Los Angeles.

CASSEROLE RECIPE

Make twelve meat balls from one pound of round steak, chopped fine. Pour an unthickened tomato sauce an inch deep into a casserole. Drop the meat balls into this and cook for one hour in a very slow oven. Remove the balls. Into the tomato sauce, put some boiled and drained macaroni. Cook for ten minutes. Place meat balls on top and serve in casserole. Veal cutlets may be used instead of the meat balls.—Elizabeth Parker, Burlingame, Cal.

COLLOPS IN BUTTER

Make a batter by mixing one cupful of flour with two-thirds of a cupful of milk, one beaten egg, a pinch of salt and one-half teaspoonful of soda if sour milk is used or two teaspoonfuls of baking powder if sweet milk is used. Pour this over small pieces of cold meat and about half pint of gravy. Flavor with onion juice or small onion browned in drippings or butter. Season with pepper and salt. Bake about twenty minutes. — Mrs. Dorothy B. Polsue, Sierra Madre, Cal.

ROAST LAMB WITH MINT JELLY

Tie a leg of lamb and place in a roaster in a hot oven for fifteen minutes. Take out, season with pepper and salt, dredge with flour and baste with water. Turn so that all parts will be cooked equally, roasting about two hours. Take one cup sugar, one tablespoon gelatine, one cup vinegar, one cup fresh mint, chopped fine, one-half teaspoon salt. Cover gelatine with cold water, boil sugar and vinegar five minutes, add seasoning, pour in the gelatine and dissolve. Set on ice and stir until it begins to congeal, then add mint. Serve with roast.—Mrs. A. J. Anning, Riverside, Cal.

INDIVIDUAL ROASTS

Have butcher cut rib lamb chops two together, removing bone and making a pocket in its place, with his steel. Fill these pockets with your favorite simple bread dressing, as for roast fowl, and fasten with a few stitches. Broil chops slightly on both sides, remove all grease, place them in roasting pan, dot with butter, cover and cook in oven about half an hour. Serve one roast as a portion, garnished with mint jelly. —Mildred Roberts, Los Angeles.

BEEF A LA MODE

Take five-pound piece of rump beef and pound until soft. Rub with salt and pepper and cloves and brown in kettle with fat. When brown, pour off fat and add hot water, two small onions and one bay leaf. Allow to simmer one and one-half hours. Add one teaspoon of vinegar, one-half cup of sour pickles cut in dices, one large carrot sliced. Cover and cook two hours. Remove meat and thicken gravy.—Mrs. C. Chandler, San Fernando, Cal.

SHEPHERD PIE

Take any bits of cold meat, no matter if two or three kinds. Put all together in a stewpan, adding any gravy you may have and if this is not sufficient, a half cup or so of boiling water. Season well, using a little minced onion if the flavor is liked, or a little savory or poultry seasoning. When thoroughly mingled and cooked, pour into a baking dish, cover with a thick layer of well seasoned mashed potatoes, and bake a half hour.—Mrs. S. C. Hamilton, Glendale, Cal.

WALNUT STEW

Put a small chuck roast on with one quart of water, one big onion sliced, and one-half teaspoon salt. Cook slowly for two hours. One hour before dinner, put in a bowl one tablespoon of flour, a few drops of tabasco, one big cup of first class walnut pickle. Mash up and put on meat. Chop and mix ten cents worth of lean meat, one small onion, a bunch of parsley, a little stale bread, one egg, salt and pepper and form into balls. Place these in the stew and cook slowly one hour.—Elizabeth Whitford, Los Angeles.

SCALLOPED POTATO HAM

Peel and slice a number of potatoes and let stand in ice water for one hour. Grease a baking dish well and flour heavily. Put in a thick layer of potatoes, and place several slices of ham on top of these. Cover with another layer of potatoes and a sprinkle of flour. Pour over all one pint of milk and bake in a moderate oven one hour.—Mrs. A. Sheetz, Los Angeles.

CORN BEEF A LA TURKEY

Five pounds of beef, cheap cuts will do as well as the higher priced beef. Three tablespoons of salt, two tablespoons of brown sugar, a pinch of saltpeter, enough water to cover the meat. Let stand twenty-four hours, or more if on ice. Cook in the brine until tender. Keep in the liquid until cold. Fine hot or cold. Makes splendid hash. Nice to take on auto trips.—Mrs. R. D. Morris, Eagle Rock City, Cal.

POTATOES AND CHOPS

A very tasty way of preparing potatoes and chops or steak is the following: Slice and parboil sufficient white potatoes to almost fill a large shallow baking dish. Season with salt, pepper and a very little milk, dusting a little flour over the top. Trim and prepare meat, placing it smoothly over potatoes in dish. As meat broils on one side turn and broil on the other. The meat juices will be found to have permeated the potatoes forming a rich milky gravy. —Pearl C. Collins, Hollywood, Cal.

ROASTED SWEETBREADS WITH PEAS

Parboil the sweetbreads and cut them apart when cold. Place in a small baking pan a cupful of broth or water, put in the sweetbreads and a sprinkling of bread crumbs, pepper and salt, and strew bits of butter on top. Roast in a hot oven until the whole is a delicate brown. Only sufficient broth should be added to keep the meat from burning. Cook fresh peas in their own liquor, drain, them when done and season with butter, salt and pepper. Place the sweetbreads on a serving dish, pour the peas about them and serve at once.—Mrs. E. L. Shoults, Santa Barbara, Cal.

VEAL CROQUETTES

Two and one-half pounds ground veal, one pint milk, one chopped onion, three tablespoons flour, two tablespoons butter, two teaspoons salt, juice of one lemon. Rub butter and flour together, add milk, a little salt and the onion. Grind the meat after it has been thoroughly cooked, season with the salt, a little pepper and the lemon juice. Mold into croquettes, roll in egg, then in cracker crumbs and fry in deep fat. —Mrs. S. C. Hamilton, Glendale, Cal.

MOCK CHICKEN STEAK

Cut a thick round steak into pieces of convenient size for serving. Salt and pepper them on both sides, roll in flour and fry in hot olive oil or beef drippings to a rich brown. Then cover the meat with boiling water and simmer for two hours or longer. Cover closely while cooking to keep in the flavor and steam. Thicken gravy if necessary. When carefully cooked this has the flavor and tenderness of chicken.—M. C. Rankin, Los Angeles.

BROWNED HASH WITH TOMATO SAUCE

Mix equal parts of chopped or ground meat and chopped boiled potatoes. Moisten slightly with gravy or stock, season and fry slowly in frying pan with little fat. Take one tablespoon butter, one tablespoon flour, one-half cup tomato juice, salt and pepper. Cream butter and flour; salt and pepper; add tomato juice and stir until it thickens. Serve with the hash.—Mrs. A. J. Anning, Riverside, Cal.

DELICIOUS PORK TENDERLOIN

Have the amount of tenderloin you wish to serve cut from one-half to three-quarters of an inch thick. Season with salt and pepper, then roll in flour. Heat not too hot, two level tablespoons of fat in an iron skillet, brown the tenderloin nicely, then cover and cook slowly forty-five minutes or until tender. Into the fat the tenderloin was cooked in, add one heaping tablespoon of flour. Brown well and add enough milk for a well thickened gravy. Pork chops are very good cooked in the same way.—Mrs. A. H. Smith, Los Angeles.

BROWN STEW OF VEAL

Two pounds of the cheaper boiling meat cut in inch squares. Put three tablespoons of drippings in a stewing pan. When melted and hot, add two tablespoons flour and stir until well browned. Add three pints of water, stir and cook until you have a smooth brown sauce. Now add one small onion diced, and the meat. Cover stewpan and simmer (do not boil hard) two hours or longer if needed. Season with salt and pepper.—Mrs. A. A. Dettmer, El Monte, Cal.

POT ROAST

Six pounds of rump or sirloin tips. Braise; add two cups of water, salt, pepper, three carrots, one onion cut up fine, one clove of garlic, one-half bay leaf. Cook slowly for one hour. Soak one-fourth cup of dried mushrooms, cut in pieces and add to the meat along with water from mushrooms. Cook about two hours more. If desired, about one-half hour before removing from the fire, add potatoes. When done, remove meat etc., and thicken gravy.—Mrs. Wm. H. McCord, Los Angeles.

VEAL BIRDS

Wipe slices of veal from leg, cut as thinly as possible, then remove bone, skin and fat. Pound until one-fourth inch thick and cut in pieces two and one-half inches long by one and one-half inches wide, each making a bird. Chop trimmings of meat, adding for every three birds a piece of fat salt pork, cut one inch square and one-fourth inch thick. Pork also to be chopped. Add to trimmings and pork one-half their measure of fine cracker crumbs and season highly with salt, pepper, cayenne, poultry seasoning, lemon juice and onion juice. Moisten with beaten egg and hot water or stock. Spread each piece with thin layer of mixture and avoid having mixture come close to edge. Roll, and fasten with skewers or toothpicks. Sprinkle with salt and pepper, dredge with flour and fry until a golden brown. Put in stewpan, add some cream and water to half cover meat, cook slowly until tender. Serve on small pieces of toast, straining gravy remaining in pan over birds and toast and garnish with parsley.—Mrs. E. R. Hoover, Manhattan Beach, Cal.

CORN BEEF

Six pounds of beef, four tablespoons of salt, saltpeter size of a pea, one clove of garlic. Buy the plate piece of beef or brisket. Just cover with water and add the ingredients. Let stand twenty-four hours, cook in same water it is corned in. Cook until bones drop from the meat. Put in dish and press. It makes a very fine meat to slice cold, or can be used hot.—Mrs. Wm. H. McCord, Los Angeles.

ROAST TURKEY

Select a plump young fifteen-pound turkey hen, clean, stuff and truss. Place it on a rack in a dripping pan. Rub entire surface with salt and pepper and spread with a butter paste made by creaming together one-third cup butter and adding slowly one-fourth cup flour. This is spread over breast, wings and legs. Place in a hot oven and brown delicately, turning turkey often. Reduce heat when evenly browned, add two cups water to fat in the pan and baste every fifteen minutes until turkey is cooked. This will require four hours. For first basting after turkey is delicately browned use one-half cup butter, melted in one cup boiling water. If turkey is browning too rapidly, cover with a piece of heavy paper, well buttered, placing over turkey, buttered side down. Remove the skewers and strings used in trussing before serving. Dressing according to taste.—Mrs. L. F. Samples, Glendale, Cal.

OYSTER STUFFING

One quart of stale bakers bread crumbs without crust, one level teaspoon of ground pepper, two and one-half teaspoon salt, one teaspoon sage, one tablespoon parsley cut fine, one-fourth teaspoon of thyme, one bay leaf chopped, one large onion cut very fine. Melt two-thirds cup butter in one and one-half cups boiling water and add to the mixture. Mix well, using two forks. Toss lightly, add two fresh eggs slightly beaten. Remove the tough muscle from the oysters, wash and drain them and mix with the stuffing and fill the breast and body of turkey, and sew up with darning needle and cotton cord or coarse white thread to keep dressing in while roasting.—Mrs. L. F. Samples, Glendale, Cal.

TONGUE IN TOMATO SAUCE

One large beef tongue; wash well, cover with boiling water and boil slowly until tender (when pierced with a fork). Remove from the stock and peel; put the tongue in a kettle with two cups of the stock, one can of tomatoes, one-half a cup of butter, one large onion, one heaping tablespoon of mixed spices (whole) and two tablespoons of salt. Simmer for two and a half or three hours. Delicious either hot or cold. —Mrs. A. H. Foss, Los Angeles.

MAINTENON

Wipe six French chops, cut one and one-half inches thick. Split meat in halves, cutting to bone. Cook two and one-half tablespoons butter and one tablespoon onion five minutes. Remove onion, add one-half cup chopped mushrooms and cook five minutes, then add two tablespoons flour, three tablespoons stock, one teaspoon finely chopped parsley, one-fourth teaspoon salt, and a few grains cayenne. Spread mixture between layers of chops, press together lightly, wrap in buttered paper cases and broil ten minutes. Serve with Spanish sauce.—Mrs. E. R. Hoover, Manhattan Beach, Cal.

LIVER AND ANCHOVY

Cut into round pieces and toast on one side as many slices of bread, one-quarter of an inch thick, as there are persons, spread with butter and then thickly with anchovy paste. Have ready some calves liver which has been boiled four minutes only, passed through a chopper and rubbed smooth. To this add a little thick cream, some onion juice, pepper, salt, mushroom catsup, paprika and tomato sauce. Mix well, then pile in a pyramid on the toast, cover with mayonnaise, to which a little anchovy sauce has been added, heat in an oven and serve.

Put six mutton chops in a large frying pan, with one tablespoonful of lard, one tablespoonful of vinegar, salt, parsley, chopped fine, cayenne pepper, four whole potatoes, six small onions, one-half pint of water. Cook over a slow fire about twenty minutes, thicken with flour and serve.

SCOTCH STEW

Cut into small pieces two pounds neck of mutton. Wash well, then put into kettle with two quarts cold water. Bring to boil and simmer for an hour. Let stand over night, and next day remove the fat in a solid cake. Add to stew a cup each of sliced carrots and turnips and a half cup of rice or barley. Bring to a boil and simmer for an hour. Add a half cup of onions and a cup of sliced potatoes, salt and pepper to taste, and cook another hour. Smooth a tablespoon of flour in a little cold water and add. Boil up and the stew is ready to serve.—Mrs. S. C. Hamilton, Glendale, Cal.

SWISS STEAK

Procure a round steak, or sirloin tip, an inch and one-half thick, and of a size that will fit into a large frying pan. Pound into it on both sides as much flour as can be made to stay, at least a cupful, fry out a slice of two of bacon or salt pork in the frying pan, have the fat hot, and brown both sides of the meat, being careful to keep the fat as hot as it can be without burning. When well browned cover with boiling water and simmer very slowly for about two hours, slice enough onions, or tomatoes to cover the top well, season well with pepper and salt, chop a little parsley and add if liked, and cook until onions are tender, add water to afford steam and gravy. Lift the steak on hot platter, thicken sauce more if necessary, and pour around the meat. Mushrooms may be used in the sauce when it is almost equal to a fillet of beef.—Mrs. Mary B. Townsend, Hollywood, Cal.

MEAT SAUCES

OLIVE SAUCE

Remove stones from three dozen green olives, cut in thirds and put in pan with one cup boiled cider and boil until nearly dry. Add two cups brown gravy, salt and pepper, and boil five minutes. Serve hot.—Mrs. E. B. Conant, Los Angeles.

LOBSTER SAUCE

Take a tablespoonful of the black berries or spawn of a hen lobster. Pour a little fast boiling water on them, bruise well and strain them. Add good butter sauce to the liquor and a tablespoonful of anchovy sauce. Cut the lobster in pieces an inch long, pull them apart with two forks. Stir the pieces into the butter, warm up and serve.—Mrs. Lawrence D. Stanley, Lancaster, Cal.

BREAD SAUCE

Eaten with pheasant, partridge, roast fowl, etc. Rub through a colander, a teacupful of bread crumbs into half a pint of cold milk. Throw in a peeled small onion, cut across and four allspice berries and boil eight minutes. Take out the onion and berries, put in the bread and an ounce of butter. Beat the sauce well with a fork. Boil slowly five minutes. Serve hot.—Mrs. Lawrence D. Stanley, Lancaster, Cal.

SAUCE FOR ROASTS
Especially Mutton or Pork

Select three large, sour apples, one large onion and put through the finest blade in the meat chopper. Do not pare apples but remove stem and seeds. Put in porcelain bowl, add two tablespoonfuls of white vinegar or same amount of lemon juice and one teaspoonful of olive oil, one quarter teaspoonful salt and one-eighth teaspoonful white pepper. Mix thoroughly and put on ice and keep covered until ready to serve. This is a very pungent and appetizing sauce and my own original recipe, and has been enjoyed and approved by a great many of my friends.—Mrs. Chas. J. Garcia, Tempe, Ariz.

BUTTER SAUCE

Take a tablespoon of flour, mix it smoothly with a tablespoonful of cold water. Set it with boiling water. Add one or two ounces of butter, and let it get hot. If it boils, it gets thin. Strain before using.—Mrs. Lawrence D. Stanley, Lancaster, Cal.

MEAT SAUCE FOR SPAGHETTI

One pound of round steak, one large onion, one can of tomatoes, one-half cup of oil, one pound cheese, two tablespoonfuls of chili powder, one teaspoon Worcestershire sauce, one garlic clove, one can of mushrooms, salt to season. Heat oil and add meat, cut in pieces about one inch, brown and add onion sliced and brown, add tomato and other above seasoning. Cook very slowly about three hours, add mushrooms and half of cheese grated. Cook five minutes. Boil spaghetti in salted water, drain and add half of sauce. Mix well, pour in meat platter and over this pour balance of sauce with grated cheese on top. Serve with potato salad.—Addie B. Dunn, Los Angeles.

ORANGE SAUCE FOR GAME

Melt four tablespoons butter in saucepan, add four tablespoons flour sifted with one teaspoon mustard, one-half teaspoon salt and a few grains of cayenne. Stir until smooth then add gradually one cup brown stock, stirring constantly. Simmer five minutes. Add one-fourth glass currant jelly, continue stirring and simmer five minutes. Add the juice and grated rind of two sweet oranges. Just before serving, add one-fourth cup sherry or port wine. Heat quickly to boiling point and serve at once. The grated rind may be omitted and the rind cooked until tender in boiling water. Drain and scrape off every particle of the white part. With fancy vegetable cutters stamp out leaves, crescents, etc., and reheat in sauce. This makes an attractive garnish.—Fannie Wells, Los Angeles.

BOSTON SAUCE FOR STEAK

One teacup tomatoes, two onions, one teaspoon sugar, one-half tablespoonful flour, two ounces of bacon, fried and cut in small pieces. Cook tomatoes, onion; mash, add sugar, thicken with flour, add bacon. Nice for roast, cold meat or steak. Must be served hot.—Mrs. E. F. Hardy, San Diego, Cal.

HORSERADISH SAUCE

Two cupfuls milk, three tablespoonfuls grated horseradish, one-half teaspoonful salt, one egg, one tablespoon flour. Scald milk and add horseradish and salt. Cook ten minutes. Beat egg, add one-half tablespoonful water and the flour and mix thoroughly. Pour gradually on milk and horseradish and stir constantly. Cook five minutes. Pour over cold meat or cut meat in cubes and heat in same.—Helena White, Los Angeles, Cal.

OLIVE SAUCE

Melt four tablespoons butter in saucepan, add one slice onion and cook until delicately browned. Remove onion and stir butter until well browned. Add five and one-half tablespoons flour, one-half teaspoon salt, one-fourth teaspoonful pepper. Stir to a smooth paste and continue browning. Add gradually two cups brown stock, stirring constantly. Pare the meat from one dozen olive pits, leaving it in one continuous curl. Cover olives with boiling water and cook five minutes. Drain and reheat in sauce.—Fannie Wells, Los Angeles.

CREOLE SAUCE FOR MEATS

Into a small saucepan put one scant tablespoon of butter, one tablespoon of finely chopped onion, one tablespoon of finely chopped green pepper and cook slowly until the butter is a deep brown, but not burned. When cooled a little, add one tablespoon of good vinegar and one tablespoon of freshly grated horseradish, simmer for three minutes, add one tablespoon of flour, stir until smooth, then gradually dilute with one-half cupful of tomato puree. Add salt to taste, simmer for five minutes and strain, if you wish. Many like all the ingredients left in.—Elizabeth Whitford, Los Angeles.

MEAT SAUCE

One large green pepper. One large onion. One quart can tomatoes. Two tablespoonfuls butter or butter substitute. Melt the butter in pan. Add the finely cut green pepper and onion. Cook slowly for five minutes. Add the can of tomatoes. Season with salt and a dash of red pepper. Cook for half an hour. Thicken with a paste of flour and water and serve with meat loaf, hamburger or fish.—Mrs. Mamie Taylor, Los Angeles.

BOHEMIAN SAUCE

One cup fresh bread crumbs, one-half cup beef broth, four tablespoonfuls grated horseradish, four tablespoonfuls butter, one-fourth teaspoonful salt. Add the bread crumbs and seasoning to the beef broth, cook for ten minutes, stirring occasionally rub through strainer, add horseradish and butter, a little at a time. Mix well but do not boil. Serve with beefsteak cold beef or roast veal.—Mrs. Frank B. Long, Santa Barbara, Cal.

BROWN SAUCE

Material: Two tablespoonfuls butter, one small onion, two tablespoonfuls flour, one and one-half cupfuls boiling water, one-half teaspoonful salt, one-fourth teaspoonful pepper, one-half bay leaf. Way of preparing: Cook the onion in the butter five minutes. Remove the onion, add the flour, and stir until well browned. Add the seasoning and the boiling water. Keep hot to baste tenderloin with it. When the tenderloin are done, serve them on a hot platter and pour around them any remaining sauce.—Mrs. A. L. Butz, Globe, Ariz.

TOMATO SAUCE

For saute of beef. One cup of water or stock, three cups strained tomatoes, one-half a large bay leaf, one clove of garlic, one onion, two or three sprays of parsley, one clove, two tablespoonfuls of butter, two tablespoonfuls of flour, two level teaspoonfuls of salt, one salt spoon full of white pepper. Stew vegetables till tender, rub butter to a cream, add the flour to it, then add to the sauce. Stir till dissolved. Let boil three minutes. Strain around saute and serve very hot.—Mrs. William S. Cross, Los Angeles.

CURRANT AND MINT JELLY

Cut one glass very firm currant jelly in tiny cubes, sprinkle with grating of orange peel. Add two tablespoons mint leaves, finely chopped. Serve with mutton, lamb or venison.—Fannie Wells, Los Angeles.

UNCOOKED TOMATO SAUCE

Two quarts ripe tomatoes, chop and drain (or two cans tomatoes). One large red pepper, one large green pepper, one large onion, one bunch celery, one tablespoon salt, one-third teaspoon mustard seed, one-half teaspoon celery seed, one pint vinegar. Mix thoroughly and bottle what is not for immediate use. —Mrs. E. B. Conant, Los Angeles.

CREAM OF HORSERADISH SAUCE (FOR MEATS)

Beat yolk of one egg and add one tablespoon hot vinegar, six tablespoonfuls dry grated horseradish, one-half teaspoonful salt, one-half teaspoonful of sugar. Mix the above thoroughly and when cool add one-half cup of whipped cream (folded in carefully). Serve with cold meat.—Mrs. Eugene F. Peterson, Los Angeles.

BERMAISE SAUCE FOR STEAK

Two tablespoonfuls onion and vinegar, three egg yolks, well beaten, one-half cup butter, chopped parsley and a dash of cayenne pepper. Heat vinegar and onion over flame until vinegar is absorbed, add gradually to the egg yolks and heat over water, stirring constantly and add butter gradually. Add seasoning and serve with steak.—Mrs. R. W. Proudfit, Los Angeles.

TOMATO SAUCE

One and one-half cups of tomatoes, one teaspoonful sugar, one-half cup of hot water, one-half teaspoonful salt, teaspoonful grated onion, or one slice, one-fourth teaspoonful paripka, one clove, two tablespoonfuls bacon fat, four tablespoonfuls flour. Simmer tomatoes, water and seasoning fifteen minutes, then press through a sieve, thicken with bacon fat and flour blended together, cook five minutes. If tomatoes are acid, add a pinch of soda.

CURRANT JELLY SAUCE

Make brown sauce, and add to it four tablespoons of currant jelly. Let it boil up once and it is ready to use. This is served with game.—Mrs. Lawrence D. Stanley, Lancaster, Cal.

GIBLET GRAVY

Take the livers, gizzards, and hearts from fowls, boil very tender and chop fine. Make a nice thin drawn butter sauce of the water in which they were boiled and stir in. Season with pepper and salt.—Mrs. Lawrence D. Stanley, Lancaster, Cal.

ORANGE MINT SAUCE
To Serve With Mutton

One-fourth cup of vinegar, one-fourth teaspoonful orange rind grated, one-fourth cup orange juice, one tablespoonful sugar, one-fourth tablespoonful mint leaves chopped fine. Let stand on back of range one-half hour. Serve cold.

BROWN SAUCE

One-fourth pound of bacon, one tablespoon of flour, one tablespoon of Worcestershire sauce, one-half pint of stock, one tablespoonful of mushroom catsup, one tablespoon of sherry, if you use wine, salt and pepper to taste. Slice the bacon, put it in a frying pan and try out all the fat. Take out the bacon, add the flour, stir until smooth, add the stock, stir continually until it boils. Add the Worcestershire sauce, mushroom catsup, salt and pepper. Take from the fire and serve.—Mrs. Lawrence D. Stanley, Lancaster, Cal.

CRANBERRY SAUCE

One quart of cranberries, two cupfuls of sugar, and a pint of water. Wash the cranberries, then put them on the fire with the water, but in a covered saucepan. Let them simmer until each cranberry bursts open, then remove the cover of the saucepan, add the sugar, and let them all boil for twenty minutes without the cover. The cranberries must never be stirred from the time they are placed on the fire. This is an unfailing recipe for a most delicious preparation of cranberries. Very fine with turkey and game.—Mrs. Lawrence D. Stanley, Lancaster, Cal.

TOMATO AND PEPPER MEAT SAUCE

To one can of tomatoes add one-fourth teaspoon of salt, one-eighth teaspoon pepper, one sweet green pepper, finely chopped, and a small slice of chili pepper. Cook over a slow fire for twenty minutes. Strain, reheat and serve hot.—Mrs. Henry Hopkins, Huntington Park, Cal.

BROWN SAUCE

One tablespoon butter, one tablespoon of flour (level), half pint of water, salt, pepper and one tablespoonful of vinegar. Melt butter in saucepan, stir in flour and let brown, then add water and stir constantly for four minutes. Then add vinegar. Stir, place fillet on hot dish and pour sauce over and serve.—Mrs. L. F. Samples, Glendale, Cal.

MINT JELLY

If the beets are cooked two days before they are to be used, a nice mint jelly may be made with the mint flavored beet vinegar. The jelly may be molded in tiny molds and constitute a part of a mixed salad to be served with lamb or used as a garniture. Plain gelatine should be used; the proportions are the same with any liquid.—Mrs. W. H. Aubury, Los Angeles.

COLD BOILED TONGUE, SAUCE

Boil a two-pound tongue in salt water until thoroughly tender, remove skin and when cold serve sliced with the following sauce: One beaten egg, one teaspoon salt, one teaspoon pepper, one tablespoon butter, three tablespoons vinegar, one tablespoon boiling water, one tablespoon sugar. Cook until thick, then add one small minced onion.—Mrs. M. A. Hartnett, Los Angeles.

HORSERADISH SAUCE

Cook two tablespoonfuls freshly grated horseradish, two tablespoonfuls fine cracker crumbs and one and one-half cups milk for twenty minutes in a double boiler. Add three tablespoons butter, one-half teaspoonful salt, one-eighth teaspoonful pepper, one tablespoon vinegar, two tablespoonfuls lemon juice, and one-half tablespoonfuls grated onion. Serve hot. — Mrs. T. M. Munro, Cudahy, Cal.

INDEPENDENT SAUCE

Pass with lamb as you would a jelly. Beat slightly one jar currant jelly—two if small, one tablespoon finely cut yellow orange peel, two tablespoons or more cut fresh mint, sprinkling of salt (one-eighth teaspoon), dash cayenne. Improves on standing before time to serve.—Mrs. J. G. Crick, Cucamonga, Cal.

MEAT SAUCE

One pound ground steak, two tablespoonfuls good oil, one large onion, one sweet pepper, one teaspoon salt. Fry steak, onion sliced thin and pepper until light brown, add tomatoes and cook slowly for an hour or more. Serve the above with boiled spaghetti and grated cheese, preferably Parmesan.—Mrs. Ruth P. Sherritt, Los Angeles.

PARSLEY SAUCE

Pick free from stems, wash in warm and cold water and dry in a cloth, a handful of parsley. Throw it into plenty of boiling water, with salt. After it boils, reckon one minute, then drain it. Chop it fine on the back of a plate, put it in the sauce tureen with a desertspoonful of hot water, add butter sauce, and fork it up well.—Mrs. Lawrence D. Stanley, Lancaster, Cal.

CREOLE SAUCE

Prepare a brown mushroom sauce as follows: Melt four tablespoons of butter in a saucepan, brown richly; add four tablespoons flour and continue browning, stirring constantly. Add two cups brown stock gradually, continue stirring. Add one-half tablespoon lemon juice and two tablespoons sherry. Heat one can mushrooms in their own liquor. Drain from hot liquor and add them to the sauce. Melt two tablespoons butter in a saucepan, add one green pepper finely chopped, one small onion finely chopped. Cook five minutes. Add two tomatoes, cut in pieces or one cup of canned tomatoes and ten olives pared from the pit in one continuous curl. Cook three minutes, add the brown mushroom sauce and bring to boiling point. Add two tablespoons sherry wine. Do not strain the sauce. Serve with steaks, chops and fillet of beef.—Fannie Wells, Los Angeles.

HORSERADISH SAUCE

One and one-half cups of milk, a sprig of parsley, one-half grated onion, a pinch of paprika, one-half teaspoonful salt, one-half cup bread crumbs, and one-third cup of grated horseradish. Boil until thick.

CURRANT MINT JELLY

Cut one-half tumbler currant jelly with fork, add two tablespoonfuls mint leaves and two tablespoonfuls yellow rind of lemon, all put through meat chopper. Whip all together with beaten white of egg.—Mrs. R. J. Gall, Blythe, Cal.

CHILI SAUCE

Twelve large ripe tomatoes, four ripe or three green peppers, two onions, two tablespoons salt, two tablespoonfuls sugar, one tablespoonful cinnamon, three cups vinegar. Chop all; cook one hour.—Mrs. Lawrence D. Stanley, Lancaster, Cal.

EGG SAUCE

Three hard-boiled eggs, a good teacupful of drawn butter, a little salt. Chop the yolks of the eggs very fine, and beat into the hot drawn butter, salting to taste. Add some minced parsley.—Mrs. Lawrence D. Stanley, Lancaster, Cal.

BROWN SAUCE

One cup of brown stock, two cloves, teaspoonful grated onion, one-fourth teaspoonful salt, one-half teaspoonful chopped parsley, one and one-half tablespoonful flour, one and one-half tablespoonful butter. Brown butter, add the flour and seasoning, cook until thick, then strain.

CHILI SAUCE

Twelve ripe tomatoes, three large onions, three green peppers, one tablespoon salt, one tablespoon cinnamon, one teacup granulated sugar, two and one-half teacups vinegar. Grind ingredients in medium meat grinder, boil all till tender, then seal in glasses. Is then ready any time you want a meat sauce.—Mrs. Clara S. Bennett, Los Angeles.

BAKED HAM SAUCE

A delicious sauce to serve with baked ham. Put a five cent box of raisins in one-half cup of cider vinegar. Add a few sprigs of mint or mint sauce, one-fourth teaspoonful cinnamon. Let simmer, then add one cup of the ham broth.—Blanche Ground, Los Angeles.

HORSERADISH SAUCE

Four tablespoonfuls of freshly grated horseradish, half teaspoonful salt, one-half teaspoonful pepper, one-half teaspoonful made mustard, one-half teaspoonful sugar, one tablespoon vinegar, mix well together. Add one-fourth cup of cream whipped stiff.—Mrs. Frank B. Long, Santa Barbara, Cal.

MAITRE D'HOTEL SAUCE

Make a teacupful of drawn butter, add to it the juice of a lemon, two tablespoons of minced onion, three tablespoons of chopped parsley, a teaspoon of powdered thyme or summer savory, a pinch of cayenne and salt. Simmer over the fire and stir well.—Mrs. Lawrence D. Stanley, Lancaster, Cal.

CURRANT JELLY SAUCE

Brown one tablespoon butter in a pan, add one tablespoon flour and brown, add one cup meat stock and stir until smooth and thick. Season with salt and pepper to taste and simmer five minutes. Add this to one glass melted currant jelly. Stir well and let simmer one minute.—Mrs. T. M. Munro, Cudahy, Cal.

CURRY SAUCE

One tablespoon of butter, one of flour, one teaspoon of curry powder, one large slice of onion, one large cupful of stock, salt and pepper to taste. Cut the onion fine, and fry brown in the butter. Add the flour and curry powder. Stir for one minute, add the stock and season with salt and pepper. Simmer five minutes then strain and serve. This sauce can be served with a broil or saute of meat.—Mrs. Lawrence D. Stanley, Lancaster, Cal.

VEGETABLES

SPINACH SOUFFLE
FIRST PRIZE

Melt two tablespoons of butter, add two tablespoons of flour and mix until smooth and frothy. Then one cup cold milk and stir until thick. To this add cup of finely chopped spinach, which has been cooked fifteen minutes in a little water, or if preferred, add a cup of spinach puree. When well mixed, add well-beaten yolks of three eggs, half teaspoon of salt and one-eighth of paprika. Beat the whites of three eggs until very stiff, fold in one-half teaspoon baking powder and carefully fold into the spinach mixture.

Pour this mixture into buttered ring mold, set in pan of boiling water, bake thirty minutes in moderate oven without opening door. While it is cooking cream some sweetbreads that have already boiled sufficiently. When the souffle is done, open oven and to test run sharp knife through center; if blade comes out clean the souffle is done, open oven and stand five seconds before unmolding, then turn out on round platter, fill the center of the ring with the creamed sweetbreads and send to table at once.

Grated carrots may be used in place of the spinach if preferred, but the latter makes the more delicate dish and will be found simple to prepare, delicious to taste and well worth the extra trouble.—M. M. Harris, Burlingame, Cal.

BAKED STUFFED SQUASH
SECOND PRIZE

Cut about ten inches from the end of a banana squash, cutting at an angle. Scoop out seeds and stringy portions from this end and stuff with the following mixture:

Two medium-sized potatoes diced, one-third cup of rice, and one and one-half tablespoons of fat, small onion chopped, half-pound of chopped beef, one teaspoon salt, pepper, two-thirds can condensed tomato soup, and buttered crumbs.

Boil rice and potatoes in salted water until tender. Fry onions in fat until brown, add meat and cook until brown. Combine meat with rice and potatoes, adding tomato and seasonings. Fill squash, cover end with buttered crumbs and bake in moderate oven for three-fourths hour, or until squash is tender. Serve on platter surrounded by tomato sauce.—Mrs. D. N. M'Leod, 37 Center street, Redlands, Cal.

POTATO VOLCANO
THIRD PRIZE

Pare, boil and mash as for mashed potatoes, six or seven good-sized potatoes, place in shallow baking dish, or pie dish. Mold in shape of miniature volcano with bowl of spoon. Make deep impression in top to represent crater. Pour over the top the following Welsh rarebit and let it run down the sides to look like melted lava. Place in medium oven for five minutes and serve at once.

Welsh rarebit. — One tablespoon butter, one teaspoon cornstarch, half cup thin cream, one-quarter teaspoon salt, half pound grated American cheese (mild) and one-quarter teaspoon mustard.

Melt butter, add cornstarch and stir until well mixed. Add cream gradually while stirring constantly. Cook two minutes. Add cheese and stir until cheese is melted. It should be smooth and creamy.—Helen Jackman, 2943 Walton Avenue, Los Angeles.

POTATO PUFF

Peel and boil about six large potatoes. When soft and dry, beat them briskly with a little salt and two tablespoonfuls of butter, till white and creamy. Now add the yolks of two eggs well beaten and two tablespoonfuls of cream. About twenty minutes before the potato is wanted whisk the whites of the two eggs to a firm froth, mix them lightly with the mashed potato, turn into a deep dish and bake in a quick oven till brown. If successfully managed the potato will be light, puffy and delicious.—Mrs. William S. Cross, Los Angeles.

HUNGARIAN CAULIFLOWER

Cook a whole cauliflower in boiling water until tender, then lift out carefully and place in a well-buttered baking pan. Sprinkle with buttered bread crumbs. Pour over this one cupful sour cream and bake until a golden brown.—Mrs. Robert Broxholme, Long Beach, Cal.

TOMATO PUDDING

Two cups stale bread, one-half pound cheese, one pint tomatoes, one teaspoon sugar, one-half teaspoon salt and cayenne. Heat tomatoes and cheese. When cheese is melted, pour over bread all seasoning and bake half an hour. Add a lump of butter to make it brown.—Mrs. G. W. Jorres, Glendale, Cal.

STEWED SAUERKRAUT WITH PRUNES

One quart sauerkraut, one pound of fat pork, a little pepper. Put in kettle and add one cup of water. Clean three cups of prunes and put on top of sauerkraut, set on stove and stew two hours. Do not stir while on stove. When done take off stove and stir carefully. Serve.—Mrs. E. F. Hardy, San Diego, Cal.

WILTED LETTUCE

One large or two small heads of lettuce. Wash, drain and twist into bits and put into salad bowl. Sprinkle with salt, slice an onion quite fine, and mix in the lettuce. While the lettuce and onion are seasoning, cut two thick slices of good bacon in cube shape and fry. When nicely browned, add one small cup of diluted vinegar and boil up quickly. Pour boiling hot over lettuce and stir lettuce a bit. Serve immediately, before the lettuce wilts too much.

BAKED CORN

Two cans corn, two cans milk, three eggs, one-half teaspoon salt, one-eighth teaspoon pepper, three tablespoons cornstarch. Scald milk, add cornstarch, which has been mixed with water to form a smooth paste. Stir until creamy. Add slowly to well-beaten eggs and add corn, salt and pepper, then pour in buttered baking dish and bake slowly one and one-fourth hours. The top may be covered with buttered crumbs before baking.—Ruth Kugler, Los Angeles.

BAKED TOMATOES

Cut slice from end of large tomatoes and remove the pulps with a spoon, taking care not to break the tomato. Now break a fresh egg in each tomato, sprinkle with bread crumbs, and cover with part of the pulp taken out of the tomato. Bake in hot oven for twenty minutes.—Mrs. E. D. Fich, Corona, Cal.

BAKED SQUASH DE LUXE

Heat one-half cupful of milk and cream almost to scalding; stir into it a lump of butter size of an egg, creamed with two tablespoonfuls of flour; remove from the fire and add two well-beaten eggs. Whip this into two cupfuls of cold baked squash. Season to taste. Put into a buttered casserole and bake in quick oven.—Mrs. Melmore D. Crabbe, Calexico, Cal.

TOMATO EGG ROLLS

Pour boiling water over five large tomatoes, skin and rub through a sieve or colander, add pepper, salt and good pinch of soda. Beat yolks of four eggs light, add a cup of sweet milk, add five level tablespoons of flour, more or less, as tomatoes are not always same size; now add the tomatoes and the beaten whites. Bake the same as hot cakes, and roll up. Serve on a hot platter instead of meat for lunch.—H. R. Jones, Los Angeles.

CELERY NUT, AND POTATO LOAF

Two cups celery cut fine and must be tender; three tablespoonfuls butter, one cup of chopped nuts, an egg slightly beaten, teaspoonful milk, one teaspoonful salt, one pimiento boiled and skinned. Cook celery thirty minutes in boiling and salted water, then drain; add all the other ingredients, mix well and place in a well-buttered baking dish and bake in a moderate oven forty minutes. Turn out on garnished platter and serve with a tomato sauce. Tomato sauce: One cup of cooked tomatoes, one teaspoon brown sugar, one-half cup hot water, one-half teaspoon each of salt and onion salt, a dash of cayenne pepper, one clove, one bay leaf, three tablespoonfuls bacon fat, four tablespoonfuls flour. Blend well and cook until smooth.—Mrs. Louis Fleckenstein, Long Beach, Cal.

DEVILED BANANAS

Put six bananas through the ricer and add to them one minced onion, a minced pepper, half a cupful of bread crumbs, a beaten egg, a salt spoonful of curry powder, salt, pepper and quarter of a cupful of cream. Put into buttered ramekins, dust with a little grated cheese and bake twelve minutes.—Mrs. Sarah Miller, Tucson, Ariz.

SWEET POTATO SOUFFLE

To two cups of hot riced sweet potatoes add three tablespoons of butter, one-half teaspoon of salt, pepper to taste and one-half cup of rich cream, warm. Beat the mixture well. Then beat two eggs separately. Add yolks to the potato mixture, then cut and fold in the stiffly beaten whites. Place the mixture in a buttered baking dish and place a layer of marshmallows close together on top and brown in a slow oven.—Olive Fisher, Prescott, Ariz.

PEAS AND LETTUCE FRANCOISE

One large head of lettuce, two tablespoonfuls of sugar, one cup of stock or water, two tablespoons of butter, one-half teaspoon salt, a dash of onion salt, one tablespoon flour, two pounds of peas, a sprig of chopped mint. Wash lettuce, drain in a cloth and chop, add stock or water, then salt. Simmer for thirty or forty minutes. Peas should be cooked with the lettuce. Mint. When done pour off the liquor and make a sauce with the butter and flour and a little stock. Add the vegetables, sugar and seasoning and simmer ten minutes.—Mrs. Robert Broxholme, Long Beach, Cal.

ANGELES SCALLOP

Pare and slice thin two potatoes, two carrots, two fresh onions. Wash a cup of fresh shelled green peas. Place in a baking dish in layers in this order: one layer each of potatoes, carrots, onions; peas, onions, potatoes. Between the layers and over the top sprinkle salt, pepper, thyme, flour and ground toast crumbs (two level tablespoons of flour are added to each cup of milk). Pour over this milk or milk and water, nearly to cover it. Three strips of breakfast bacon may be placed on top. Bake slowly one hour or more. Serve hot.

STUFFED SWEET POTATOES

Take four medium-sized baked sweet potatoes, tablespoonful of butter, teaspoonful salt, one cup of sweet milk, tablespoonful brown sugar. Cut the potatoes in half lengthwise. then mash; add salt, pepper, butter and milk. Beat well, fill potato shells lightly, sprinkle with sugar; bake in a hot oven until brown.—Mrs. Louis Fleckenstein, Long Beach, Cal.

STUFFED EGGPLANT

Boil medium-sized eggplant until tender, then cut off top, scoop out inside and chop fine; add one cupful of walnut meats cut fine, two full tablespoonfuls butter, one-half teaspoonful salt, a dash of pepper a cupful of bread crumbs or cracker rolled, two well-beaten eggs, a teaspoonful grated onion. Mix well with wire potato masher and fill shell with the mixture. Put on the top and bake one hour. Fine.—Mrs. Robert Broxholme, Long Beach, Cal.

STUFFED GREEN PEPPERS

Take eight green peppers and dip into boiling lard for a few minutes. Peel and cut a piece from the top of each pepper and remove seeds and membrane. Saute one-half pound of fresh mushrooms in butter. After first cutting in small pieces add a cupful soft bread crumbs, a spoonful grated onion. Season with one teaspoon salt and a dash of pepper. Top each with a bit of butter. Place the tops on and bake in a moderate oven for twenty minutes.—Mrs. Robert Broxholme, Long Beach, Cal.

SCALLOPED EGGPLANT

Two small or one large sized eggplants; three tablespoons butter; two cups milk; three eggs; one cup rolled cracker or bread crumbs, two tablespoons cornstarch, salt, pepper. 1. Pare eggplant and soak in fresh salted water for a half hour. 2. Cook in a second fresh salted water until tender. Drain and mash. 3. Scald milk, add cornstarch, which has been mixed with water to form a smooth paste. Stir until creamy. Add slowly to well-beaten eggs. 4. Mix eggplant, crumbs, milk paste, butter and pepper together. 5. Put in a well-buttered baking dish. 6. Bake slowly for a half hour.—Martha Kugler, Los Angeles.

VEGETABLES, PEAS, NOODLES

One of the most delicious summer dishes I know is green peas and noodles. Cook young peas till nearly tender, then add the noodles, preferably using two or three eggs, as they are richer so. Stir frequently while they are cooking. The excellent flavor of the noodles cannot be imagined until tried.—Mrs. J. M. Dunn, Los Angeles.

MOLDED SPINACH

To four cups of cooked spinach, measured after running through a colander, add one clove garlic, scraped, season well with salt and pepper. To each cup of spinach allow one egg white, beat the whites with an egg beater, then stir lightly through the spinach. Put in a stout cloth and boil about twenty minutes. It is nice served with a white sauce poured over it, and is fine with sweetbreads, or is nice cold cut in cubes or slices and served as a salad. —H. R. Jones, Los Angeles.

MELONZANI

One medium-sized egg plant, sliced; two cups olives, cut from the seeds; one-half pound grated cheese; two large onions, chopped fine; four large green peppers, chopped fine; two tablespoons oil, pepper, salt. Fry egg plant in oil until brown. then put layer in bottom of pan, cover with olives and grated cheese and onion, and then peppers. Continue with egg plant, and so on until all is used up. Pour over all, thickened tomato sauce, cracker crumbs, and dots of butter, and bake. A whole meal.—Mrs. C. Chandler, San Fernando, Cal.

POTATO CHARLOTTE

Delicious served with roast beef or steak. Take two cups of hot mashed potatoes and add one cupful of hot milk, one teaspoonful of salt, a dash of pepper, two tablespoons of butter, a dash of nutmeg and beat in one well-whipped egg. Place the mixture in a pastry bag with a large star tube and press round and round in the form of roses on a well-greased pan. Brush lightly with beaten egg and bake to a golden brown. Take the roses from the pan with a pancake turner and use to decorate chops or steaks.—Mrs. Robert Broxholme, Long Beach, Cal.

SNOWBALLS WITH ROAST LAMB OR BEEF

One quart of cold cooked rice; make into balls in the center of each of which is a medium small onion that has been rubbed with salt. Cook in a covered roaster with the roast until the onion is tender. Serve a snowball with each serving of meat and gravy.—Mrs. W. H. Aubury, Los Angeles.

CORN SOUFFLE

One cup of canned corn, one cup of boiled rice, one-half cup chopped green pepper, one-third cup grated American cream cheese; beat well two eggs and add to this one cup of milk, salt and pepper to taste. Mix all these ingredients together and put in a well-buttered baking dish, decorate the top with sliced green pepper and thinly sliced bacon. Place in a medium oven and bake until brown.

OLD-FASHIONED GREENS

One-fourth pound best bacon well streaked, mustard two parts, spinach one part. Cook until tender, having just enough water to keep from burning so all but about two or three tablespoonfuls will be cooked out when greens are tender. Now add bacon fryings, to season well about three tablespoons, and simmer ten minutes, or dry enough to serve. Salt and pepper to taste. Heap in a mound on a platter and surround with alternate bacon and quarters of lemon laid on either parsley or cress. Serve accompanied with pan cornbread and tender green onions.—Pearl Eastin, Los Angeles.

MOCK OYSTERS (Corn Fritters)

Immerse six good-sized ears of corn in cold water, and when it begins to boil, turn down the light and let it simmer for half an hour. Then plunge the corn in cold water, and when cool, wipe with a towel and grate. Have two eggs well beaten, two tablespoons of cream and two tablespoons of cracker crumbs, one teaspoon of salt, and one-fourth teaspoon of pepper. Add the grated corn and mix well. Drop from a large kitchen spoon which has first been dipped in water, and fry in butter for about five minutes. — Miss Lulie McGoodwin, Redondo Beach, Cal.

BEETS AND EGGS

Get your beets as near the size of an egg as you can and boil till tender. Plunge into cold water to peel. Hard-boil enough eggs to alternate with beets in your serving. Prepare a spiced vinegar as for sweet pickles and cover the eggs and beets while hot and seal. These must be prepared at least three days before wanted so the vinegar will penetrate the eggs and beets.—Pearl Eastin, Los Angeles.

STUFFED CUCUMBERS, TURKEY STYLE

Peel and cut off the end of large cucumbers, scoop out seeds, and fill with mixture of cold boiled rice, chopped chicken or veal, herbs and white stock, cover with one cup of white stock, and stew until tender. Add to the sauce the yolk of an egg, juice of one lemon, flour and butter, to thicken. Strain and add one tablespoon of capers. Pour over cucumbers and serve.—Mrs. Donna Hubbard, Glendale, Cal.

SPINACH PUDDING

One small loaf bread, one quart milk, one-third cup sugar, one-half teaspoon salt, one-fourth cup melted butter, three eggs, well beaten and three bunches of spinach. Wash spinach and place in a covered kettle, without water. Boil until soft and chop fine. Soak the bread in milk, and add to it all the ingredients, mixing well. Flavor with nutmeg. Bake one hour. Serve with drawn butter or a white sauce.—Mrs. F. W. Bullock, Los Angeles.

STUFFED CABBAGE

Steam or cook a medium-sized cabbage in boiling water for fifteen minutes, remove leaves and take out center stem, so that the leaves will boil easily. Mix one cup of bread crumbs, one cupful ground cabbage, one cupful of chopped ham, one egg, one-half teaspoon salt, two sprigs of parsley, one chopped red pepper; mix all together and shape like croquettes; roll in the cooked leaves, pin together with a toothpick. Place in boiling water in baking pan, pour over this a couple spoonfuls of catsup. Cook in slow oven forty minutes and serve hot.—Mrs. Louis Fleckenstein, Long Beach, Cal.

VEGETABLE HASH

Two cups of cooked cabbage, one onion grated, one cup cooked potatoes, one cupful mashed turnips, one-half cup mashed carrots, one cup cooked beets, three tablespoons of bacon drippings, teaspoon salt, one-half spoonful celery salt, one cup stock. Mix vegetables and seasoning. Put fat in frying pan, add vegetables, then stock. Cook slowly thirty minutes. Catsup may be added if one wishes a Spanish hash.—Mrs. Robert Broxholme, Long Beach, Cal.

EGGPLANT CROQUETTES

Peel and slice one medium-sized eggplant. Boil until tender (as you would summer squash). Drain and mash. When the vegetable has cooled, salt, and stir in a well-beaten egg and a teaspoonful of baking powder. Beat the mixture, and sift in flour to make a croquette consistency. (Neither too heavy, nor to thin.) The amount of flour depends on the size of the eggplant, and the moisture retained after draining. Fry strips of bacon, and drop batter in tablespoonful portions into the hot fat. Brown and turn. Serve hot. Eggplant thus prepared, will have the appearance and taste of fried oysters. A larger eggplant will require two eggs and two teaspoonfuls of baking powder.—Mrs. Gertrude Mason, Los Angeles.

BRAISED CELERY

Clean two heads celery carefully, remove outer stalks and cut off tops. Then cut each bunch lengthwise into eight sections. Parboil in boiling salted water fifteen minutes. Then blanch in cold water and drain. Meanwhile prepare a casserole as follows: Melt two tablespoons butter, add two small carrots, one turnip, two onions, all cut into tiny dice. Shake until all are well buttered. On these mixed vegetables lay the celery, add one teaspoon salt and a dash of pepper. Barely cover with beef stock, or water to which a bouillon cube has been added. Cover casserole and cook in a slow oven two hours. The water should then be evaporated and the dish will be found delicious served on squares of toast covered with the diced vegetables, with the celery placed on top. —Mrs. Otto Wartenweiler, Los Angeles.

VEGETABLE PIE

Make a good baking powder biscuit dough. Place in a pan and cover with a layer of sliced ripe tomatoes. Dot with butter and a sprinkle of sugar. On top of this place a layer of sliced onions. Sprinkle with salt and pepper. Then place a thick layer of sliced cucumbers, cover all with a layer of sliced green bell peppers and bake in a moderate oven.—Mrs. A. Sheetz, Los Angeles.

STUFFED GREEN PEPPERS

Mix one cup of either shrimps, hamburger or mushrooms with one-half pint sweet cream, one cup of bread crumbs, heat all together and add two eggs; cut tops off eight peppers, take out seeds and membranes, then stuff with the ingredients; place tops on and bake from thirty to forty minutes in moderate hot oven. A little water may be poured on to keep them from getting too dry.—Mrs. Louis Fleckenstein, Long Beach, Cal.

BAKED OYSTER PLANT

Three and one-half cupfuls of cooked oyster plant, six tablespoonfuls butter, one heaping tablespoonful salt, a dash of pepper, a cupful of bread crumbs or rolled crackers. Put oysters through a potato ricer and part of the butter and all the other ingredients; mix well with the hands; put in baking dish, cover with the bread crumbs and the rest of butter, bake a delicate brown and serve hot.—Mrs. Louis Fleckenstein, Long Beach, Cal.

STUFFED EGG PLANT, ITALIAN STYLE

Six medium-sized egg plants. Cut in halves and boil in salted water until tender, drain and scoop out insides. Add to this: Two cloves garlic mashed, two tablespoons minced parsley, one bell pepper and one chili pepper, chopped fine; six eggs, two cups grated cheese, two cups cracker or bread crumbs, two tablespoons olive oil, salt and pepper. Fill skins with mixture. Place in well oiled dripping pan. Put small piece butter on each piece. Sprinkle with grated cheese. Bake until nicely browned, about one-half hour. Summer squash and string beans may be prepared in the same way.—Mrs. H. Sanguinetti, Bakersfield, Cal.

ITALIAN SQUASH, SCALLOPED

Cut into inch cubes, without peeling, one Italian squash, and add two medium-sized onions sliced. Cook in salted water until tender. Do not put on too much water, only enough so you will have not more than three-fourths cup remaining. Take from fire and add six large soda crackers (broken up), two tablespoons butter, and one cup good cream cheese cut into small pieces. Stir all together, add salt and pepper to taste, and enough milk to make sufficient moisture for baking. Put in baking dish and bake in moderate oven for one-half hour.—Mrs. H. G. Schoemaker, Los Angeles.

SWEET POTATO PUFFS TO SERVE WITH FRIED CHICKEN

Allow one medium-sized sweet potato to a person. Boil in their jackets till tender, drain, peel, and mash with butter the size of a walnut, one tablespoon of cream, one beaten egg, one-half teaspoonful salt, dash red and black pepper. (For six potatoes.) Shape into rolls five by one and one-half inches. Roll in fine cracker crumbs, then in egg yolk slightly beaten, then cracker crumbs again, and lay aside to "set" till wanted. When your chicken is half done, drop the puffs one at a time, like doughnuts into smoking fat and brown evenly. Surround the chicken platter with the potatoes and serve.—Mrs. Tallman, Whittier, Cal.

VEGETABLES ESCALLOPED

Escalloped oysters and potatoes are quite well-known, but many other articles may be thus prepared and rendered very appetizing and wholesome. The following vegetables may be thus combined in any proportions, with any selections. Prepare as above. Potatoes, carrots, onions, peas, lima beans, green corn, tomatoes, string-beans, eggplant, cauliflower, sprout, squash, parsnip, endive. Canned vegetables may be used, if necessary. Layers of rice, macaroni, spaghetti, etc., may be used also. Peppers and other Mexican seasoning may also be added. After the escallop has been cooking for a half hour, bacon sliced, or chops, may be placed on top and turned when brown. The meat juice gives a delicate flavor.—Mrs. Mar Leigh, Pasadena, Cal.

TOMATOES AND OKRA

Wash and trim stem ends from a quart of young tender okra, and cut in thin slices crosswise with sharp knife. Peel and chop, also, two medium-sized tomatoes, and fry tomatoes and okra together in hot shortening or butter, until okra is lightly browned, turning frequently with spatula or cake-turner, and being careful not to break up the okra. Season with salt and pepper before removing from fire.—Mrs. J. B. Ogg, Venice, Cal.

EGGPLANT EN CASSEROLE

Slice one medium-sized eggplant, salt, and let stand fifteen minutes. Rinse, drain, and dip in beaten egg, and fry in hot fat until lightly browned on both sides. Saute also one large minced onion. Slice two tomatoes, not quite ripe. Place alternate layers of eggplant, tomatoes and onion in casserole, pour over about three tablespoonfuls of hot water, and sprinkle top with crumbs and dots of butter. Bake in moderate oven about thirty minutes.—Mrs. J. B. Ogg, Venice, Cal.

MINTED BEET SALAD

Ten medium-sized red beets boiled and sliced. Pour over the beets one-half cup of hot vinegar to which has been added one-half cup of sugar, one teaspoonful of salt and several sprigs of mint (spearmint). Beets prepared in this way are especially nice served with lamb or as a garnish with sprigs of fresh mint. The beets may be cut into flower shapes and with sprigs of mint be arranged in the forms of a wreath about the lamb or mutton served on a platter. —Mrs. W. H. Aubury, Los Angeles.

PANNED TOMATOES

Cut fresh tomatoes in half and place in a well buttered baking dish. Put a lump of butter on each tomato and sprinkle with fine bread crumbs, paprika and salt. Bake in a moderate oven until soft, keeping a little water in the pan to prevent burning. Have in readiness a buttered piece of toast for each tomato and lift the tomatoes onto the toast. Make a rich cream gravy, slightly flavored with onion, and pour over the top. Serve in a platter garnished with parsley and slices of crisp bacon.—Olive Fisher, Preston, Ariz.

RICE AND ONIONS WITH CURRY

To be served as a vegetable. Six medium size white onions, one cup of rice, one and one-half teaspoonful of salt and four cups of water. Cook all together in a double boiler until the onions are tender. Do not stir. The curry: To one pint of rich drippings of roast lamb or beef, add one tablespoonful of curry powder mixed to a paste with a little water. Season with salt and pepper to taste. Boil three minutes and serve, passing it with each serving of rice and onion.—Mrs. W. H. Aubury, Los Angeles.

VEGETABLE PIE

One-half cup rice cooked in two cups of strained tomato with one teaspoon of butter and salt to taste. Cook until tender. Three tablespoonfuls of butter, one-half cup cold boiled lima beans, one-fourth cup chopped onion, one cup cold diced potatoes, one cup cold eggplant, diced, one-half cup cold carrots diced, salt, pepper and paprika to taste. Heat butter and slightly fry vegetables but do not brown. Add one cup hot water and pour into baking pan. Cover with the rice mixture. Moisten top with one-half cup hot water in which one teaspoon of butter has been melted. Bake twenty-five minutes. Good for using left-overs.—Mrs. J. E. Lloyd, Hollywood, Cal.

VEGETABLE BOQUET

Four large tomatoes, one cup of diced carrots, one cup celery, three and one-half cups vegetable liquor, one tablespoon chopped parsley, two level tablespoons cornstarch, one tablespoon butter, one teaspoon sugar, one-half teaspoon salt, pepper. Wash, cut in half-inch pieces and cook celery and carrots, separately, in salted water until tender. Drain, set vegetables aside, saving the liquor. Peel the tomatoes, cut in small pieces and put in granite saucepan with liquor from carrots and celery. Add parsley, sugar, salt and pepper, and cook slowly for twenty minutes. then add diced celery and carrots to the "boquet" and bind together with the cornstarch dissolved in a little cold water. Boil two minutes, add butter and serve piping hot, either on squares of toast or in sauce dishes.—Maud E. Butler, Los Angeles.

SWEET POTATOES

Boil two pounds of sweet potatoes, peel and run through ricer. Add one-fourth cup rich cream, one-half cup diced pineapple, salt and pepper to taste and make in two-inch balls. With a skewer mark these balls to resemble pumpkins and put a small piece of green pepper in top for the stem. Glaze with egg yolk beaten stiff, bake five minutes in oven on a buttered paper.—Marcelline G. Sherman, Riverton, Wyoming.

CORN AND NUT LOAF

Mix two cupfuls of grated corn with half a cupful of bread crumbs, a cupful of chopped English walnut meats, a cupful of milk, two well beaten eggs, and salt and pepper to taste. Pour into a buttered mold and steam until firm. Turn out on a hot dish, brush over with a beaten egg yolk, dust with crumbs and set in the oven to brown. Garnish with slices of hard-boiled egg and serve with tomatoes or white sauce.—Mrs. E. D. Fich, Corona, Cal.

ASPARAGUS AND OLIVES

One pound asparagus, one cup of ripe olives, two hard-boiled eggs. Boil the asparagus in salted water. Cut the tips into inch lengths. If out of season, canned tips may be used. Remove seeds from olives and mix with the eggs, which have been chopped. Alternate the asparagus with the egg and olive mixture in layers in a casserole. Pour over enough well seasoned white sauce to cover. Sprinkle with buttered bread crumbs and bake ten minutes.—Mrs. G. W. Jorres, Glendale, Cal.

BAKED SQUASH

Cut top off of four medium-sized green summer squash. Scoop out the inside and cut it up. Cut one small onion fine. Chop up one-half a green bell pepper. Chop up one small tomato (can be left out). Cut two and one-half ears of corn from the cob, or one can corn. Mix all chopped vegetables together, add salt and pepper, and fill shells of squash. Put slice of bacon and a small piece of butter on top of each squash, and enough water in bottom of pan to keep it from burning. Cover pan and bake until done, uncover pan and brown.—Mrs. R. L. Warren, Los Angeles.

BAKED MACARONI WITH OYSTERS

Break one cup macaroni in small pieces, cook in boiling salted water until tender. Drain and put layer macaroni and then layer oysters until macaroni and one pint oysters are used. Dot each layer with butter, salt and pepper. Add oyster liquor and milk to cover. Sprinkle with crumbs and bake until thoroughly heated.—Mrs. L. I. Sturn, Los Angeles.

CARAMELIZED SWEET POTATOES

One dozen small sweet potatoes, two quarts hot water, one teaspoonful salt, one pint brown sugar, one cup hot water, one tablespoon butter, one-half teaspoonful cinnamon.

Boil the potatoes in two quarts of hot water until they are tender. Peel and arrange in a shallow baking dish. Boil the cup of water and sugar together for ten minutes. Sprinkle salt and cinnamon over the potatoes and add the butter to the sauce. Then pour the sauce over the potatoes and bake in a moderate oven until the potatoes are nicely browned. Serve in the dish in which they were baked.—Mrs. L. I. Sturm, Los Angeles.

STUFFED PEPPERS, VEGETABLES

Six bell peppers, two cups bread crumbs, one-third and one-half ounces can tuna, one egg, one and one-half can tomatoes (canned or fresh) one-half button garlic, one tablespoon shortening, one tablespoon flour, one teaspoon salt. Remove seeds and sections of peppers, put peppers on stove in water to cover in which a teaspoonful salt has been added, and parboil fifteen minutes, remove and drain. In another dish put bread crumbs which have been moistened and drained off, add egg, garlic and tuna. Brown flour in shortening as for gravy. When brown add tomatoes and fry a few minutes, then add water to make a thin gravy, salt and after it boils, strain it putting what is in the strainer with the bread crumbs mixture, stir it well and stuff peppers and set them in a deep pan and put a small piece of butter in each and sprinkle with flour, and pour strained gravy over them and bake one hour in hot oven. Serve hot at meal time.—Dora E. Dotson, Escondido, Cal.

CHEESE AND POTATO PUFFS

One cup of mashed potatoes, one-fourth cup of milk, one egg, one-half teaspoon of salt, one-half cup of grated cheese. Beat the potatoes and milk together until thoroughly mixed. Add the egg and salt and beat thoroughly. Finally the cheese. Bake in individual cups in a slow oven from ten to fifteen minutes.—Miss Annie B. Garrett, Riverside, Cal.

MUSHROOMS—DELICIOUS

Wash thoroughly two pounds of mushrooms. Melt one-fourth pound of butter, add one level cup chopped chives, add mushrooms, then simmer long and slowly, stirring occasionally until thoroughly done. Just before serving add small cup of cream. Reheat; serve. A touch of garlic improves it if you like garlic. Delicious served as vegetable with steak or roast beef.—Mrs. Wm. G. McIntyre, Los Angeles.

GOLDEN WEST VEGETABLE PLATE

One bunch of carrots and one bunch of turnips, of medium size. Cut into small cubes, boil the carrots until nearly done, then add turnips and cook twenty-five minutes longer. Season with salt, white pepper, one tablespoonful sugar, butter or shortening size of an egg, or one can use a couple of slices nice bacon; this gives it a nice flavor. Have a dozen brussels sprouts boiled until tender in water; season with salt, butter and pepper. Then have four medium-sized beets cooked and sliced; cut rings out of uniform size. Pile the carrots and turnips in a meat platter, arrange twelve beet rings around outside of platter and put one brussel sprout in each ring. Then flatten top with spoon and put a layer of cooked fresh or canned asparagus across top. Then put a cupful of nice green peas, cooked to taste, on top of asparagus, leaving an inch of asparagus showing all the way around. Then clean three small red radishes, peel back like a little rose and set the three on top of peas. Serve the above with baked potatoes. A very attractive, tasty dish. Don't cook any of the vegetables too long or they will not keep their shape.—Miss Lillian Kuster, Long Beach, Cal.

BEANS WITH SOUR CREAM

One quart of beans soaked over night, one tablespoon of soda. Let boil, put in colander and rinse several times to get all the soda out, then pour on boiling water and cook until tender. Season with salt and pepper, put in baking dish with one pint of sour cream, sprinkle sugar and bits of butter on top.—Mabel A. Moore, South Pasadena, Cal.

LADY CABBAGE

Select a head of cabbage weighing about one pound, and shred fine, wash well in plenty of water, and drain. Now place in saucepan one-half cup of boiling water and add the cabbage, two green peppers chopped fine, four onions chopped fine, three tablespoons of finely chopped parsley, one-half cup bacon drippings. Cover and simmer until tender. Add three-fourths cup of milk, four tablespoons flour, dissolved. Mix and cook ten minutes. —Mrs. E. D. Fich, Corona, Cal.

SPINACH WITH LIVER AND BACON

Place six slices of bacon on six slices of calves liver in a baking pan. Then take two cups of cold chopped spinach, add one egg, a pinch of salt, a dash of pepper. Mix well and roll into small balls. Dip into beaten egg and roll in cracker crumbs. Place in pan with the liver and bacon. Sprinkle liver and bacon with onion salt, place bits of butter on spinach balls and bake until liver is done, turning the bacon over. This is a very appetizing dish.—Mrs. W. E. Gillett, Alhambra, Cal.

TUDIE'S BELL PEPPERS

Remove a slice from the stem end of even sized bell peppers, and remove seeds and membrane, pour boiling water over for five minutes, then stuff. Stuffing: One pound round steak, one-half pound shoulder pork, three-fourths cup cracker crumbs, one tablespoon butter or bacon fryings, one cup tomatoes, one onion minced, two eggs, mix by adding stock or milk to bind and stuff peppers laying a scored piece of bacon on top of each, or baste with butter and water while cooking, surround with enough water to keep from burning, cook one hour. — Pearl Eastin, Los Angeles.

SALMON HOMINY

One quart of flake hominy cooked done, one can of salmon. Remove bones, skin, and drain. Shred salmon, mix with hominy while warm. Season to taste. Turn into a molding dish so that it can be sliced. Slice, roll in cornmeal and fry as you would mush.—Mary Weedon, Bell, Cal.

BEAN LOAF

One cup bread crumbs, salt, pepper, one can kidney beans, one beaten egg, two minced pimientos, two tablespoons catsup, two tablespoons minced onion. Mash beans with potato masher. Add salt, pepper, catsup, pimientos, onion and beaten egg. Last add the bread crumbs and shape into a loaf. Bake about thirty-five minutes with bacon strips across the top. This makes an excellent meat substitute and looks very much like a meat loaf.—Mrs. R. C. Markley, Los Angeles.

CORN AND BEANS EN CASSEROLE

Boil one cupful of green lima beans until tender and take four ears of sweet corn, boil ten minutes, add two tablespoonfuls of vinegar to water when boiling and the corn will be white and you can't taste the vinegar. Cut the corn from the cob and put in casserole first layer of beans and then corn alternately. Season each layer with salt, pepper and lots of butter. Pour one cup milk over all and have cracker crumbs and grated cheese on top, and bake twenty minutes in oven.—Miss Lillian Kuster, Long Beach, Cal.

VEGETABLE CHOWDER

Mince fine two ounces of fat salt pork or bacon and cook a nice brown in saucepan. Now add one cup of diced carrots (cooked left over will do), one cup of sliced onions, one cup of corn, one cup of thick tomato pulp, six raw potatoes cut in dice, one cup of thin tomato stock and three tablespoons of flour dissolved in the stock before adding to the vegetables. Cook slowly until the potatoes are tender, season with salt and pepper, adding a little finely chopped parsley. When ready to serve, sprinkle thickly with grated cheese.—Mrs. E. D. Fich, Corona, Cal.

BEAN LOAF

Two tablespoons minute tapico cooked, one teaspoon salt, one-half teaspoon pepper, one pint sweet milk. Cook in a double boiler for fifteen minutes. Take out one-half cup of this mixture, in it dissolve one envelope of minute gelatine; return to the boiler. Add one egg beaten well, one cup choppped nut meats, one tablespoon of butter, one onion finely chopped, one cup of cooked beans chopped. Cook all five minutes, form into a loaf and set in a cool place over night.—Mrs. Minnie M. Salton, Huntington Beach.

STUFFED SWEET POTATOES

Select short thick potatoes and parboil for fifteen minutes. Peel them, cut a slice from the top and remove a portion of the center with an apple corer or sharp knife. Large thick potatoes may be halved to make two portions. Prepare a filling by moistening slightly a pint of bread crumbs with cream or milk. Add a half teaspoonful of salt, one-eighth teaspoonful each of powdered cloves, mutmeg, and paprika, two finely chopped hard-boiled eggs, two raw egg yolks and four tablespoonfuls of chopped ham. The quantity given will fill six potatoes. Fill the potatoes with the mixture and simmer in a cream sauce for half an hour.—Mrs. W. B. Randolph, Los Angeles.

VEGETABLE PLATTER

Two pounds green peas (wrinkled sweets are best), six medium-sized diced carrots, one medium-sized head of cauliflower, six medium-sized beets, four medium-sized potatoes. Cook vegetables separately, starting all in boiling water. Reduce liquid in which peas boiled to two tablespoonfuls, add one teaspoon butter, salt and pepper to taste. Make a white sauce for cauliflower of one tablespoonful of flour, one tablespoonful of butter and one-fourth cup each of milk and water in which it cooked. When serving, sprinkle over top of cauliflower one teaspoon grated cheese. Peel beets and quarter, salt and pepper. Mash potatoes and force through tube on hot platter as border and cross, dividing platter into four portions in which the four vegetables are placed.—Mrs. Harold Hawkins, Los Angeles.

KOHL RABI
(Swiss Style)

Take one pound of either lamb or mutton, cut up in small pieces, cover with water and boil one-half hour. Then have a bunch of kohl rabi peeled and cut in pieces, using about two tablespoonfuls of the green leaves. Also cut fine and add two medium size potatoes. Boil all together slowly one hour, season with salt, white pepper and a pinch of nutmeg to taste. Don't thicken with flour. This has a milder flavor than cabbage or cauliflower.—Miss Lillian Kuster, Long Beach, Cal.

RUSSIAN CABBAGE ROLL

One medium head cabbage, one cup rice, three-fourths pound hamburg, one small onion, two cups tomato puree, salt, pepper, fat. Boil rice. Saute hamburg. Add seasonings to taste. Cook onion in fat until a golden brown. Add tomato puree. Cook over slow fire until the onions are tender. Salt and pepper to taste. Thin with a cup of hot water in order to make a thin sauce. Boil whole head of cabbage for ten or fifteen minutes in order to separate the leaves. Mix boiled rice and cooked hamburg. Roll about three-fourths cup of mixture in each cabbage leaf. Place side by side in dripping pan. Pour in tomato sauce. Bake slowly three-quarters to one hour.—Martha Kugler, Los Angeles.

ESCALLOPED ASPARAGUS

One bunch of asparagus, two ounces of butter, one pint of milk, a dash of white pepper, six eggs, two tablespoons flour, one level teaspoon salt, one-half cup bread crumbs. Trim and boil asparagus in salt water twenty minutes, drain. From hard-boiled eggs remove shells and chop fine. Put a layer of asparagus in baking dish, buttered, a layer of eggs, and so on until dish is filled. Put the butter in saucepan, melt and mix flour with it. Then add milk, stir until boiling; add salt and pepper. Pour this gently into dish, wait until it settles to the bottom, then sprinkle the bread crumbs over top, and a little grated cheese may be added if desired. Bake in quick oven about fifteen minutes or until top is nicely browned.—Mary Weedon, Bell, Cal.

CRESCENT ESCALLOPED POTATOES

Six large boiled potatoes diced, one medium-size onion diced, one bell pepper, turning red diced, one cup grated cheese with dash cayenne pepper, one and one-half cups thick white sauce made from bacon drippings, salt and pepper. Mix together in glass baking dish sprinkle a little grated cheese on top. Bake until a golden brown on all sides, about three-fourths hour in hot oven. Serve from dish at table.—Mrs. F. L. Guy.—Douglas, Ariz.

SAUTED CARROTS

Five even sized carrots, one medium-sized onion, two cloves of garlic, one tablespoon chopped parsley, one tablespoon bacon fat, one tablespoon olive oil, one tablespoon butter, one teaspoon salt, one-fourth teaspoonful pepper. Boil carrots with skins on twenty minutes, peel and dice, have oil, bacon fat and butter melted with chopped onions, parsley and the garlic, all of which have been cut very fine, in this saute the carrots for fifteen minutes, being careful not to burn, and brown them.—Mrs. C. Remschel, Los Angeles.

ONION SAVORY

Slice about one pound of silver skinned onions half an inch thick and fry in three tablespoonfuls of butter or butter substitute, until a light brown, turning often to avoid scorching. Add two medium-sized tomatoes, peeled and cut in small pieces, one-half teaspoonful each of salt and pepper, and sugar, and enough water to make moist, enough to simmer, about two-thirds cupful. Cook, covered, about forty-five minutes stirring occasionally, the product when done should be about the consistency of ordinary scalloped tomato. Pour into a buttered shallow dish, cover with grated cheese and brown quickly and richly in a hot oven. To make a substantial main course, break four eggs over the top after the cheese is lightly browned, first making hollows to hold the eggs. Add a little more cheese and return to the oven until the eggs are set and the cheese is melted and browned.—Mrs. H. E. Stowers, Porterville, Cal.

WELSH RAREBIT
(Without Ale)

Take a pound of good ripe American full cream cheese, and flake it so that it will melt rapidly. Place in a flat vessel or chafing dish, and add to it one-third cup of good cream. Add a dash of salt, a pinch of mustard and a little cayenne. Now place over a good fire and stir constantly, beating occasionally with fork or wire whip. When the whole is running well, stir in briskly a teaspoonful of yellow corn meal. Immediately spread on thin slices of toast. If this stands any time at all it will be ruined. It must be eaten immediately. This is enough for six rarebits.—James B. Barton, Los Angeles.

ENTREE OF ASPARAGUS

Butter a deep agate plate or glass baking dish, arrange contents of one can of asparagus neatly in it. Make drawn butter sauce of four level tablespoonfuls flour, two level tablespoonfuls butter, creamed. Set over slow fire, add hot water and stir until smooth, creamy and rather thicker than usual. When done, remove from fire, add one-half teacup mayonnaise, blend well, add salt and pepper to taste, drop one by one, three eggs, stirring each one in lightly. Pour sauce over asparagus, dust plentifully with paprika and set in oven until sauce is set like an omelette. Remove and serve. If one has no mayonnaise on hand mix up some table mustard and add a spoonful.—Mrs. G. B. Strong, Los Angeles.

WALNUT LOAF

One cup of chopped walnuts, one cup canned tomatoes (thick part of can) three eggs, one cup boiled rice, one onion chopped fine, two tablespoonfuls chopped celery, one teaspoon oil or butter. Salt and pepper to taste. Beat eggs very lightly; then mix with rice, which has already been cooked. Put oil or butter over mixture. Add tomatoes (which, together with chopped onion, have been brought to boiling point). Add celery and seasoning. When all is well mixed, pour in nuts. Mold into loaf and place in baking tin with tablespoon of oil or butter and bake about forty minutes. Serve with tomato or brown sauce.—Bertha Seiler, Los Angeles.

ESCALLOPED CABBAGE

Chop one medium size head of cabbage fine. Season with salt, pepper and butter. Add enough water to cook until tender. In a baking dish put a layer of cabbage, then a layer of cracker crumbs and so on until dish is full. Cover with milk same as oyster escallop and bake thirty minutes. This is a delicious way to prepare cabbage.—Eva E. Daniels, Los Angeles.

ITALIAN POLENTA

Cornmeal mush, one tablespoon butter, one-half cup grated or Parmesan cheese, one-half cup strained tomatoes, one egg. Make the cornmeal mush and when quite thick stir in the grated or Parmesan cheese, when ready to remove from fire, add the well beaten egg, beat two or three minutes, then pour into bread tin wet with cold water, set aside to cool, when cold cut in half inch slices and lay in a pan, sprinkle with more cheese and bits of butter, put a layer on top of this and so repeat until the desired amount is in the pan, bake in slow oven until the cheese has melted and a crisp coating has formed, make a sauce of the tomatoes and one tablespoon of fat, one tablespoon of flour, pour while very hot over the polenta.—Mrs. L. Judson, Los Angeles.

REAL ITALIAN SPAGHETTI

Two packages of spaghetti (imported), two pounds good round steak, one large can tomatoes, one medium-sized onion chopped. Cut the meat in one and one-half inch squares, simmer in butter for one and one-half hours. When half done put in the chopped onion, one-half dozen bay leaves, salt and red pepper to taste (use fresh peppers). When the meat is done and tender at the same time, put the can of tomatoes (strained) in with the meat, and add a tablespoon of sugar. In another pan of boiling water put in the spaghetti and half a dozen bay leaves. After tomato sauce has thickened to about the consistency of gravy, and the spaghetti is tender, put a layer of spaghetti (drained) on the platter, sprinkle with real Italian cheese, and cover with the meat and tomato sauce. Repeat until all is used. — Mrs. Laura A. Fowler, Long Beach, Cal.

STUFFED BEETS

Cook a bunch of young beets in boiling salt water until tender. Rub off the skins, trim the root ends to make them stand and scoop out the beets to form cases one-fourth inch thick. Fill the beets with some chopped cooked fish or seasoned meat, moisten with melted butter, and dust with cracker crumbs. Brown in a quick oven and serve with drawn butter sauce. — Mrs. E. D. Fich, Corona, Cal.

DUTCH CUCUMBERS

Three large onions sliced and boiled until tender in salted water. (Use large skillet.) Have ready two large cucumbers sliced and sprinkled with salt. When onions are done pour over them one-half pint bottle of cream into which two or three tablespoonfuls of vinegar has been slowly mixed, piece of butter size of egg and last the salted cucumbers and let simmer fifteen minutes. Pepper to suit taste.—Mrs. T. B. Burse, Huntington Park.

HOT SLAW

Cut cabbage as for cold slaw, put in kettle, sprinkle lightly with salt and pepper. Add a lump of butter or drippings size of a large walnut. Pour over slaw one-half pint of boiling water. Cook for twenty minutes over a medium fire. Have ready the following dressing: One tablespoon of flour, three tablespoonfuls sour cream. Beat till smooth. Add sufficient vinegar (not too strong) to make one-half cup of dressing. Stir thoroughly. Pour over slaw, stir well, let come to a boil, remove from fire and serve.—Mrs. W. A. Randall,

MACARONI TIMBALE

One-half pound macaroni, one-fourth pound grated cheese, one pound tomatoes, one egg, one tablespoonful butter. Boil macaroni in one quart salted water until tender, drain. Skin tomatoes, slice and season with salt, pepper and sugar to taste. Then mix with the grated cheese, beaten egg and melted butter. Butter a pudding dish. In this spread half the macaroni, then the tomato mixture, and cover with balance of the macaroni. Bake for half an hour in a moderate oven, taking care not to let it brown.—Mrs. A. R. Raven, Los Angeles.

MARSHMALLOW SWEET POTATOES

Three large sweet potatoes, boil with skins on, peel, wash, add three-fourths cup of sugar, butter the size of a walnut, two eggs beaten separately, two tablespoonfuls of walnut meats. Put in baking pan with a layer of marshmallows on top and let brown for a second. Serve in baking dish with lid so marshmallows will not fall.—Blanche Ground, Los Angeles.

ARTICHOKES

The Globe artichokes are thick, fleshy petalled flowers which grow on a plant that resembles a thistle. The thickened receptacle and scales of the involucie form the edible portion. Soak the artichokes, cut off the outside leaves, trim away the lower leaves, and the ends of the others. Cook in boiling salted water, with tops downward, half an hour. Drain and serve with drawn butter. — Mrs. E. D. Fich, Corona, Cal.

RAISIN AND CHESTNUT VEGETABLE

Scald chestnuts (large preferred), take off shells and skins, cook until soft in salted water. To one quart of chestnuts take one-fourth or one-half pound of large seeded raisins, one tablespoon of butter browned only slightly, with one tablespoon of flour, pinch pepper one teaspoon of sugar, one bay leaf, small quantity of soup stock, three tablespoonfuls of cider, one-fourth teaspoon ground cinnamon. Let chestnuts and raisins boil in this few moments.—Mrs. Betty Lippman, Pasadena, Cal.

SPANISH NOODLES

One package egg noodles, one pound ground pork, one-half pound ground cream cheese, two stalks celery cut fine, two large onions cut fine, two green peppers cut fine, one large can or one quart fresh tomatoes cut up. Boil noodles in salt water until tender and drain, brown pork in a little butter. Then add tomatoes, celery, onions, green peppers, let this simmer about one-half hour, add noodles and ground cheese and salt to taste, simmer a few minutes longer.—Mrs. Wm. Hollman, Long Beach, Cal.

SPINACH

Wash, pick over carefully and place in saucepan, without water, cover and steam slowly for one-half hour. Remove and chop fine, replace on fire and add carefully one-half tablespoonful flour, when thoroughly mixed, add two tablespoonfuls cream and small piece butter, salt and pepper. Serve with quartered hard-boiled eggs in the center and a ring of croutons, fried in butter, for a border.—Mrs. J. F. Holmes, Los Angeles.

MUSHROOMS ON TOAST

Wash, peel and if too large, quarter mushrooms. Scald and throw into cold water, dry and place in saucepan with piece of butter (size according to number of mushrooms,) fry a second and add level tablespoon flour, salt, cayenne and chopped parsley and chives, add cup of stock and let simmer fifteen minutes. Remove from fire and add two egg yolks (one if quantity is small) dissolved with one tablespoon of white wine or weak vinegar. Line platter with buttered toast and pour over mushrooms and gravy.—Mrs. J. F. Holmes, Los Angeles.

CAULIFLOWER CROQUETTES

Take a medium-sized head of cauliflower, separate, lay in cold water for an hour, then put in boiling water sufficient to cover. Add salt and cook until tender. Drain well and when cool enough to handle, press each piece carefully to extract all water possible, then dip into the following: Beat the whites of three eggs very stiff and dry, add yolks and beat well, add a tablespoonful of flour and a wee bit of salt. Have a pan of deep fat very hot and dip each piece of cauliflower into egg mixture and fry a golden brown. This may be served plain or with the following sauce: Half a large can of tomatoes, one medium-sized onion chopped fine, two cloves of garlic chopped fine. Put one tablespoonful of lard, or other shortening, in frying pan. Add onion and garlic and cook until light brown. Add tomatoes and cook ten minutes, then add your cauliflower (after it has been fried with the egg) and enough water to barely cover. Add a little salt and cook about ten minutes.—Mrs. Harry A. R. Kroger, San Pedro, Cal.

BAKED SWEET CORN

Two cups of boiled sweet corn. Pour over this one pint of rich milk. Stir in two well beaten eggs, season with salt, pepper and butter. Pour into a baking dish and bake half an hour.—Mrs. Augusta Bates, Glendale, Cal.

PREPARATION OF VEGETABLES

Why not cook vegetables in their own juice, and thus gain all the vitamines and mineral salts they contain and are so necessary for the up-building of the blood, especially in children? Take for instance the much abused rutabaga, white turnip, or carrot, which is usually cooked in a lot of salt water, and then either served in woody chunks or mashed with butter, thus extracting all the nutriment out of these otherwise very valuable vegetables. In order to get the most good out of them, pare and wash clean, cut them in little squares or strips, or in circles in case of the carrot, and immerse them in a bowl of cold water. To one or two quarts of the vegetable, heat a tablespoonful of lard or beef fat to a light brown, then sprinkle a teaspoonful of sugar in the hot fat; be careful not to let it burn, and then pour in your prepared turnip or carrot dices, after draining off the water they have been immersed in. This is sufficient moisture for them, as nature has furnished the rest. Cover tight immediately, lower your gas flame to give the vegetable chance to cook slowly in its own juice without burning. Stir occasionally, not allowing it to stick to the pot. When nearly soft, only then add salt to taste, and very gradually a small cup of clear stock or hot water, if the former is not on hand. Rutabagas will require an hour and a half to cook real soft and juicy, white turnips and carrots will cook in an hour. Before taking them from the fire a sprinkle of flour well stirred in and allowed to cook a few minutes, will give the vegetable a little more consistency. In the case of carrots, butter may be substituted for any of the other fats which makes them more savory still. Any of these dishes, thus cooked, make a delicious and wholesome addition specially adapted to roast lamb or pork. In cutting up the vegetables avoid all woody parts.—Mrs. B. T. Harper, Bakersfield, Cal.

ASPARAGUS ON TOAST

Asparagus, soda, salt, pepper, butter, cream or milk, toast. Cut off the hard ends of asparagus. Boil the rest whole with a very little soda in the water, which will preserve the color, make tender and improve flavor. Boil until tender. Season with butter, pepper and salt. Spread on hot buttered toast, and pour over it hot milk or cream.—Mrs. E. D. Fich, Corona, Cal.

TOMATO AND CORN PUDDING

One cupful of cooked corn, one cupful of sliced raw tomatoes, four tablespoonfuls of butter, four tablespoonfuls of bread crumbs, one teaspoon of sugar and seasoning of salt and pepper. Mix and pour into a buttered baking dish. Sprinkle a few bread crumbs over the top, dot with small pieces of butter and bake for half an hour in a moderate oven. Serve hot.—Mrs. E. D. Fich, Corona, Cal.

CUCUMBER PIQUANT

Pare large, but not ripe cucumbers, and slice in one-half inch slices. Salt and pepper them and dip in beaten egg which has been diluted with two tablespoonfuls water, then roll in fine bread crumbs and fry in hot deep fat until tender and a rich brown. Lay on a hot serving dish and pour over them the following sauce. One cup of thick tomato sauce well seasoned with salt and pepper, add one-half teaspoonful prepared mustard, one tablespoon lemon juice and one teaspoon grated onion. —Fannie Wells, Los Angeles.

CABBAGE STUFFED

Select a firm, tender cabbage wash, remove any coarse outer leaves and core center; place in deep pan or saucepan and scald for three minutes. Remove and fill in core and the inside of each leaf with dressing made from equal parts of pork and veal (ground fine) salt and cayenne. Carefully fold back each leaf and tie entire cabbage tightly in a cheese cloth, place in saucepan with a carrot, onion and any meat scraps on hand, cover with stock, bouillon or water, and let simmer slowly for four hours. Be sure that pork is reasonably fat. (Sausage meat may be substituted for veal and pork.)—Mrs. J. F. Holmes, Los Angeles.

TOMATOES A LA BOHEMIENNE

Take some good-sized tomatoes, cut in half and cut a little off the bottom with a sharp knife, so that they will stand firm on the dish. Take out part of the inside and fill it up with finely minced game or mushrooms or any cold meat. Now dip the tomatoes in sweet oil, put in a quick oven for fifteen minutes and serve with a poached egg on each tomato. Garnish with parsley or watercress.—Mrs. William S. Cross, Los Angeles.

PIMIENTOS STUFFED WITH MUSHROOMS

Line six buttered timbale moulds with pimientos, trim evenly around top. Wipe one-half pound fresh mushrooms, peel caps, cut in small pieces, saute in two tablespoonfuls butter with one-half small onion, finely chopped. Add one and one-half cups cream sauce, one cup fine bread crumbs, and one cup finely chopped cold chicken, roast veal or pork and one finely chopped pimiento, add the yolks two well beaten eggs, season with salt, pepper and paprika. Fill moulds, cover with buttered crumbs and bake (in a pan of hot water) until crumbs are brown. Set each in a ring of buttered toast.—Fannie Wells, Los Angeles.

EGGPLANT

Three large eggplants, boil thirty minutes in enough water to cover. Remove, cut lengthwise. With a spoon remove pulp without injuring hull, leaving a thin coating of pulp around hull. Drain pulp in colander. One tablespoon of fat, when boiling add one large onion cut fine, soak three slices of bread in water removing crust, squeeze in hand tight, put in fat with onions fry five minutes. Chop egg plant pulp with meat chopper, return to fat, stirring well, one heaping teaspoonful of salt, one-half teaspoonful of black pepper, one-half clove of garlic, one teaspoon of chopped parsley, two dozen small oysters well drained, simmer ten minutes. Beat the yolk of one egg well, add to pulp beating in well, return pulp to hulls, sprinkle with toasted bread crumbs, spread over with melted butter, bake in hot oven fifteen minutes.—Felicie Hardel, Monroe, La.

MOCK FRIED OYSTERS

Slice tomatoes half inch thick. Dip each slice in beaten egg. Cover well with dried bread crumbs which have been rolled fine. Season with salt and pepper. Fry in butter until well browned on both sides. Serve on slices of buttered toast.—Mrs. Frank Perry, South Pasadena, Cal.

TURKISH STUFFED TOMATOES

Two tablespoons cooked rice, one-half pound raw mutton, two onions. Pass the materials through a meat grinder, season with salt, pepper and chopped parsley. Fry in a pan for ten minutes, stirring constantly. Wash one dozen smooth tomatoes, cut a slice from stem end, remove seeds and pulp and fill with the meat mixture. Bake in a pan for twenty minutes.—Mrs. H. I. McGill, Los Angeles.

ARTICHOKES, ITALIAN STYLE

Wash carefully and clip edges from leaves, put three tablespoons olive oil in saucepan, when hot set in artichokes and sprinkle over them finely chopped parsley and garlic (very small tooth garlic), salt and pepper, fry five minutes and add one large cup stock or water, cover and let simmer until an inner leaf can be easily pulled out, place artichokes on dish, remove gravy from fire and add one egg yolk which has been dissolved with the juice of a lemon, mix well and pour over artichokes.—Mrs. J. F. Holmes, Los Angeles.

STUFFED CABBAGE

Select large round solid head of cabbage, cut stem end off like a cover about two inches thick, remove part of center big enough for meat filling, Meat filling: Rub a bowl with garlic put in one pound ground round steak, one egg well beaten, one-half cup bread crumbs, one slice grated onion, season highly with salt and pepper, now beat in one and one-half cup milk, little at a time, last put in one tablespoon melted butter, fill center of cabbage with meat, put back cover, tie string around to hold together, set in a pan of boiling water and simmer for two hours, serve with gravy made of water cabbage has boiled in, season with salt and pepper and vinegar to taste.—Mrs. C. J. Kuhl, Pasadena, Cal.

SCALLOPED ONIONS

Line a greased baking dish with bread crumbs. Add alternate layers of sliced Bermuda onions and bread crumbs. Salt and pepper each layer. Sprinkle grated cheese over the top and add one pint of milk. Bake until a golden brown.—Mrs. Frank Perry, South Pasadena, Cal.

STRING BEANS A LA CREOLE

Three slices of bacon cut in four parts fry slightly, add one small onion cut fine, fry five minutes, add one-half can of tomatoes, fry five minutes, add one quart string beans, one pint of boiling water, one level teaspoon of salt, one-half level spoon of black pepper, one-half clove of garlic, one teaspoonful of chopped parsley, boil from fifty to sixty minutes.—Felicie Hardel, Monroe, La.

NUT LOAF WITH PIMIENTO

One cup of cooked rice, two cups soft stale bread, one cup English walnut meats, one small onion, two tablespoons butter, two eggs, one and one-half teaspoons salt, one teaspoon paprika, one-fourth teaspoon thyme or mixed seasonings, two cups milk. Mix rice, bread crumbs and nut meats together. Chop the onion and cook in the butter for five minutes; add to the crumbs, rice and nuts with salt, paprika and thyme. Beat eggs slightly, add milk and combine with the other ingredients. Turn into a buttered bread pan or buttered individual molds. Set pan or molds in a pan of hot water and bake in a moderate oven for forty minutes. When ready to serve loosen the mold around the edges, invert on platter and remove from the pan. Garnish with parsley and pour around the mold the following sauce. Pimiento sauce: Three tablespoons of butter, three tablespoons flour, one-half teaspoon salt, one-eighth teaspoon pepper, two tablespoons chopped parsley, one cup milk, one-half cup cream, three canned pimientos (red peppers). Melt butter and add flour, salt and pepper. When smooth, add milk and cook until thick. Add cream and pimientos which have been rubbed through a strainer or finely chopped. Bring to boiling point, add chopped parsley and serve. To improve taste, a cup of peas may be added to sauce.—Bertha Seiler, Los Angeles.

SPINACH PUDDING

Three tablespoons butter, three tablespoons flour, one cup sweet milk, three eggs, two cups cooked spinach cut fine, salt and pepper. Make sauce of butter, flour, milk and seasoning. When cold, add well beaten egg yolks and spinach. Mix thoroughly. Last fold in stiff egg whites. Bake in moderate oven twenty-five or thirty minutes.—Clara O. R. Hughes, Los Angeles.

ENTREE—TOMATO AND CHEESE

Cut six slices of wholewheat bread one-half inch thick and cut into rounded pieces with a sharp cutter. Fry the bread on one side in butter in all iron skillet. Spread the fried side with Neufchatel cheese one-eighth inch thick. Put one-half slice of peeled tomato on top of that. Then lay two slices of bacon cut in quarters crosswise. Stick a toothpick in each one where the bacon crosses. Bake for one-half hour or until tomatoes are soft and bacon crisp. Remove toothpick and serve on lace doily on dessert plate. Sardines or anchovies may be used in place of the bacon.—Helen Martin, Pasadena, Cal.

STUFFED EGG PLANT

Take one large egg plant and cut slits lengthwise two inches apart, to within one inch of the blossom end and one inch of the stem end. Rub handful of salt in the slits and let stand for an hour. Two bunches carrots, one small onion, three large sprigs of parsley, one can tomatoes, one-half cup olive oil. Put carrots, onion and parsley through meat grinder, medium fine. Heat oil in large kettle and add tomatoes, cooking for five minutes, then add rest of ground ingredients and salt to taste. Cook until you can mash piece of carrot easily, then take from fire and cool slightly. Take egg plant, wash salt out of it and with large spoon fill up the slits with as much of the above, as it will hold. Put in a deep baking dish, the egg plant, and pour around it all you have left, then grate a few bread crumbs over the top and bake forty five minutes, slowly. This is also very good sliced cold, and can be served in place of a meat dish, as it is very rich.—Mrs. Katie J. Bedinger, San Pedro, Cal.

BAKED SQUASH

Wash and cut a banana squash into small pieces, steam until tender. Remove from shell and mash; place in buttered baking dish, season with butter and a dash of salt and pepper. Just before serving remove from oven and cover top with marshmallows, and return to brown. —Anna B. Woodbridge, Los Angeles.

SQUASH & WALNUT CROQUETTES

Rub two cupfuls of cooked squash into a basin, add one egg well beaten, two tablespoonfuls of melted butter, one tablespoon of sugar, a quarter of a teaspoon of salt, four tablespoonfuls of flour, and one-half of chopped walnut meats. Form into croquettes, brush over with beaten egg, roll in fine bread crumbs and fry in smoking hot fat. Drain and serve with a sauce.—Mrs. E. D. Fich, Corona, Cal.

CEREAL ROAST

Two eggs, one and one-half cups milk, three-fourths cup of nut meal or finely chopped nuts, two tablespoons butter, one cup chopped celery, one cup toasted bread crumbs, one teaspoon salt, one teaspoon of grated onion. Beat the eggs and then add the other ingredients. Let stand for twenty minutes. Bake in an oiled tin for about thirty minutes or until well browned. Garnish with parsley and serve with cream sauce. To remove mixture, turn the baking tin over on a platter and cover with a cloth wrung out with cold water. Let stand for a few minutes.—Bertha Seiler, Los Angeles.

SWEET POTATOES EN FLAMBEAU

Select large smooth sweet potatoes of uniform size. Pare and cook in boiling salted water until almost tender, drain and cut crosswise in one-third inch slices, using only those of uniform size (remnants may be used for salad). Saute slices a golden brown in hot olive oil or butter. Arrange in two parallel rows overlapping each other in a shallow silver platter. Sprinkle lightly with sugar and pour over and around, generously, California grape brandy, light brandy with a taper and baste with brandy in platter until it almost stops burning. Send at once to the table. When brandy ceases to burn serve. —Fannie Wells, Los Angeles.

OKRA AND EGGS

One pint and a half of okra, two-thirds cup of boiled rice, one teaspoonful of lemon juice, two hard-boiled eggs (boiled twenty minutes which makes them more digestible). Remove shells from eggs. Have okra and rice hot, add a quarter of a cup of cream, a dessertspoonful of butter, pour into serving dish and slice the eggs over it.—Ellen E. Murray, Los Angeles.

SWEET POTATO—CASSEROLE

Take as many sweet potatoes as size of family requires; wash and boil. When tender, remove peelings. Mash fine, put a big spoon butter in, a half handful seedless raisins, a tiny pinch salt. Mash all together good, put in casserole hot, put over the whole top marshmallows and put in oven long enough to brown the marshmallows light brown, and serve. Very attractive dish.—Mrs. S. Adler, Los Angeles.

EGGS A LA TRIPE

One large or two small onions, six hard-boiled eggs cut in thick slices, one tablespoonful butter, one teaspoonful flour, three-fourths cup milk. Simmer sliced onions in butter with two tablespoonfuls water until tender, but do not brown. Stir into this the flour and then the milk, and when quite smooth stir in the sliced eggs. To be served hot on buttered toast or plain.—Mrs. A. R. Raven, Los Angeles.

CELERY BRAISED A JUS

Trim celery of outside pieces and peel; do not scrape the stringy fibrous skin off. Cut stalk four or five inches long, leaving the root to form a point if large stalks cut in four even pieces clear through point so as to hold together the blades. Boil in salted water in which a lemon has been squeezed in. When tender lift out carefully and place in baking pan or casserole dish as many pieces as desired. Cover with a good stock or light colored gravy, well seasoned with salt, pepper, onion and paprika. Pour over and sprinkle with fine white bread crumbs, paprika and melted butter. Bake until a rich brown in medium oven. Sauce should be rich and thick.—Miss K. C. Rosley, Yosemite National Park, Cal.

ROAST ONIONS

Peel and core centers and place in buttered baking dish. Fill in centers with cream, salt, paprika and a bit of butter. Bake in steady oven until tender.—Mrs. J. F. Holmes, Los Angeles.

ESCALLOPED RICE WITH PEANUT BUTTER

Three cups cold boiled rice, five tablespoons chopped green pepper, three tablespoons tomato catsup, one beaten egg, one cup peanut butter, salt and pepper to taste. Combine ingredients in order named, adding well beaten egg last. Put in a greased baking dish and cover with soft buttered crumbs. Bake about thirty minutes.—Mrs. R. C. Markley, Los Angeles.

SMITHEREENS

Boil three large potatoes in hot water seasoned with one teaspoonful of salt. When tender, drain, add two level teaspoons of butter and a little white pepper. Mash very fine. When nearly cold, add one-half cup of sifted flour, work it into the potato on the bread board. Shape into a roll two inches in diameter. Cut in slices one-fourth inch thick. Fry light brown in a little butter. Serve very hot (decorated with parsley) with cold meat or salmon, chili sauce or tomato catsup.—Mrs. Rose Smith, Los Angeles.

BAKED STUFFED EGGPLANT

Cut a slice from stem end, reserve for cover, scoop out inside leaving a wall one-fourth inch thick, sprinkle inside with salt and pepper, finely chop pulp. Cook one-half onion finely chopped in one tablespoon butter three minutes without browning, add three fresh mushrooms finely chopped, four tablespoonfuls finely chopped lean raw ham, season with salt, pepper; cook five minutes stirring constantly. Add egg plant pulp, three-fourths cup soft bread crumbs, one-half teaspoonful finely chopped parsley. Mix well, refill shell, cover with buttered crumbs, replace cover and enclose eggplant in a buttered paper. Bake in a moderate oven forty-five minutes. Remove paper and cover, let crumbs brown, replace cover and serve.—Fannie Wells, Los Angeles.

PEAS FRENCH STYLE

Two pounds peas, one solid head lettuce, one ounce butter, salt and pepper. Shell peas and put in deep kettle, add salt, pepper and butter and just enough water to simmer them. Then place head of lettuce over and cover tightly. Simmer for thirty minutes and serve. This helps to make a small amount of peas go farther.—Nina Fraser, Inglewood, Cal.

FRESH SWEET CORN

Eight ears of sweet corn. Cut from cob and add tablespoon of sugar, one-half teaspoon of salt and sprinkle with pepper. Cover with water and boil fifteen minutes. Make a white sauce of one cup of milk, tablespoon of flour, butter size of an egg, a pinch of salt and sprinkle with pepper. Add corn to white sauce when done and serve.—Mrs. Mame E. Webber, Pasadena, Cal.

STRING BEANS, MY OWN STYLE

Drain a can of string beans and wash well, put into saucepan with enough water (very little) to keep from burning. Heat well through. Work three tablespoons of butter until creamy, add two teaspoons lemon juice, one-half teaspoon salt, and one-half teaspoon pepper. Drain beans well and add the butter sauce. Serve in hot vegetable dish with a teaspoon of very finely chopped parsley.—Mrs. Donna Hubbard, Glendale, Cal.

TOMATOES A LA MARIE

Six large round tomatoes. With a spoon remove contents, being careful not to injure hull. One tablespoonful of fat when hot, add one medium size onion, cut fine. Fry in fat three minutes, add one tablespoonful of ground sausage meat. Fry well, add tomato pulp to this, chopping and stirring well. Add one teaspoonful of salt, one-half teaspoon of pepper, one-half clove of garlic, one level teaspoon of parsley. Simmer slowly ten minutes. Toast and roll four slices of bread, remove tomatoes from fire, add three-fourths of toasted bread crumbs to pulp, beat well, stuff hulls tightly. With remaining bread crumbs sprinkle top of tomatoes dropping melted butter on top. Bake in hot oven ten minutes.—Felicíe Hardel, Monroe, La.

STUFFED BEETS

Wash one-half cupful of rice and sprinkle it in a kettle of boiling water. Boil rapidly for fifteen minutes and drain. Chop one cupful of pecan nuts, mix them with the rice, add salt and pepper. Scoop the centers from cooked beets. Fill the space with the rice mixture, stand them in a baking pan, and bake for twenty minutes. Chop the beet taken from the center very fine, add it to a cream sauce and pour around the beets.—Mrs. H. T. McGill, Los Angeles.

GOUCHI

Boil five or six potatoes in their jackets, peel and mash until smooth, add one-third as much flour as potatoes and mix. Roll out on a breadboard and cut in little squares, drop these in boiling salt water and take out when they rise; put a layer in a baking dish pour on a layer of tomato sauce then a layer potatoes and so on, on top sprinkle some grated cheese and bake for twenty minutes. Tomato sauce, one quart tomatoes, cooked, one bay leaf one clove of garlic, one medium-sized onion minced browned in one tablespoon of drippings with one tablespoon of flour salt and pepper to taste, bits of butter on top with cheese.—Lillian Ferris, Hollywood, Cal.

SPANISH ONIONS WITH NUT STUFFING

Peel six medium-sized Spanish onions and cook in boiling salted water until tender. Cool and remove centers, cutting a slice from the top end leaving a wall of three layers. Chop three-fourths cup walnuts fine, mix with three-fourths cup fine bread crumbs, add one-half cup melted butter and season with salt, pepper and a few grains cayenne. Add one tablespoon finely chopped parsley. Moisten mixture with a very little stock. Fill onion cups with mixture, heaping full, arrange them in a casserole dish and pour around one cup chicken broth. Cover and bake slowly thirty minutes, basting occasionally with stock in dish. Place a bit of butter on top of each onion. Pour over one and one-half cup cream sauce, sprinkle with finely chopped parsley and serve in casserole dish.—Fannie Wells, Los Angeles.

STUFFED ONIONS

Boil six onions one hour. Cut out the heart and fill the space with minced chicken and a little ham chopped fine, salt and pepper to taste. To each pint of meat add one egg and two-thirds cup of cream. Fill onion center with chicken mixture. Put a piece of butter on top of each onion the size of a dime, only thicker. Cover with cracker crumbs and bake one hour.—Ellen E. Murray, Los Angeles.

ZUCCHINI SQUASH

How to cook zucchini squash, also called Italian squash: Cut in dice about one-fourth inch, season with salt and pepper. Dip in flour and then in egg. Fry in olive oil and serve with drawn butter. Cut in small squares about one inch. Boil for three minutes in salted water, drain. Put in baking dish, cover with cream sauce and a little Parmesan cheese and butter. Bake in oven twenty minutes. Cut in slices, dip in milk and then in flour. Cut several slices of bacon in small pieces and fry. Add squash and cook until tender. Season with salt and pepper and serve.—Mrs. H. T. McGill, Los Angeles.

EGG PLANT AU GRATIN

Peel a medium-sized egg plant, cut in one-fourth inch slices, sprinkle lightly with salt. Lay slices one on top of the other, place in a colander, cover with a plate and weight to press out moisture. Dry slices between towels, dredge with flour on both sides and saute a delicate brown in hot butter. Turn and brown the other side. Cut in strips, then cut strips in one inch lengths. Make a sauce of three tablespoons butter, two tablespoons flour mixed with one-half teaspoon salt, one-eighth teaspoon pepper and few grains cayenne. Stir until smooth, then add one-half cup white stock and one-half cup thick strained tomato pulp, stirring constantly. Add one-half cup hot cream. Put a layer of sauce in buttered baking dish, sprinkle with grated cheese, add a layer of egg plant. Repeat until sauce and egg plant are used, having sauce and cheese on top. Cover with buttered crumbs and set in the oven until crumbs are brown.—Fannie Wells, Los Angeles.

HOW TO USE CHAYOTE OR VEGETABLE PEARS

Peel and slice, dip in egg and cracker crumbs and fry slowly as you would egg plant. Peel and halve and cook with roast beef, same as potatoes. Slice and bake in milk with butter, salt and pepper to taste, same as scalloped potatoes. Parboil about ten minutes, then put in oven and bake twenty minutes; eat with butter and salt. Cut in small slices and boil in salted water; add tomato sauce and chili peppers to suit taste. Peel, quarter and parboil them; drain and fry in butter just long enough to brown; add salt, pepper. Use like mushrooms with beef steak. —Mrs. H. T. McGill, Los Angeles.

BAKED SUMMER SQUASH

Prepare and boil as for ordinary summer squash. To about a quart baking dish full, add two hard-boiled eggs sliced. In butter fry a medium-sized chopped onion and when transparent add a good-sized tomato and cook until done. Mix this with one-half cup of bread crumbs, salt, paprika, and one-fourth cup of grated cheese. Add the mashed cooked squash. Alternate this mixture in baking dish with sliced hard-boiled eggs and sprinkle the top with bread crumbs moistened with milk. Bake until heated through and the crumbs are browned. This dish may be prepared in the morning for the evening meal, doing the baking in the evening.—Mrs. A. G. Smith, Benson, Ariz.

MASHED CHESTNUTS

Take the outer skin off fifty chestnuts and throw them into boiling water for five minutes, then take off the inner skin. Put the nuts back into boiling water and see that they are well covered and boil them gently till they are soft. Drain them well, mash them with a wooden spoon and rub them through a sieve. Put the puree thus obtained into a saucepan with a pinch of salt, butter the size of a walnut, pepper and about a wineglassful of cream (or rich milk). Stir over the fire for three or four minutes to make it hot without letting it boil. Mashed chestnuts are particularly good with geese, ducks and turkeys.—Mrs. William S. Cross, Los Angeles.

POTATO DUCHESSE

Boil and pass through a sieve six potatoes. There must be no lumps. Add a gill of cream, the yolks of three eggs, pepper, salt and little chopped parsley and a "hint" of nutmeg. The mixture must be thoroughly smooth. Take one tablespoonful at a time, form into a ball, brush the top lightly with beaten egg and set them in the oven till lightly browned.—Mrs. William S. Cross, Los Angeles.

SCALLOPED TOMATOES AND NUT MEATS

Butter a baking dish. Melt one-half cup butter, add one cup stale bread crumbs, stir until crumbs have taken up butter. Have ready one cup chopped pecan nuts and two cups thick tomato pulp. Put a layer of tomatoes in the bottom of the baking dish, sprinkle with buttered crumbs and chopped nuts, salt, pepper and a slight grating of onion. Continue until all ingredients are used. Cover with buttered crumbs and bake twenty minutes in a hot oven.—Fannie Wells, Los Angeles.

CREAM OF SWEET CORN LOUISIANAISE

Two ears of fresh sweet corn, one-half pint of milk, one green pepper, one sweet pepper, one-half onion, one demi-tasse of cream. Wash and blanch the two ears of corn; cut corn from cob and chop fine. Take a piece of fresh butter the size of an egg, place in a saucepan and let it melt. Add a soupspoonful of flour and let the mixture simmer, being careful that it does not brown. Pour into this half a pint of cold water and half a pint of milk. Add corn and let the mixture boil on a slow fire. Stir occasionally to keep it from sticking to the pan. After boiling for twenty minutes, strain it through a sieve, pressing the corn heavily in order to bring out the flavor. Cut the green pepper and sweet pepper into small dice and, if desired, add half an onion cut into dice. Smother this about five minutes in butter, add it to the cream of corn and let the mixture boil for another five minutes to bring out the flavor. Just before serving, add a demi-tasse of cream. Serve boiling hot.—Lillian Fehlman, Anaheim, Cal.

SNITZ AND KNEP

One pound smoked ham or one-half pound bacon. Wash and put on the fire about nine o'clock. At ten o'clock put snitz in with meat. Snitz is dried sweet apples. When snitz is soft add knep. Three cups flour, two heaping teaspoons baking powder, pinch of salt. Break into this two eggs and use enough sweet milk to make a stiff batter. Drop by spoonfuls upon apples and cook twenty to thirty minutes. Be sure and have enough water to keep from burning. The dried apples are soaked in warm water, allowing enough to swell them. Pour off surplus.—Pearl Eastin, Los Angeles.

CABBAGE FRIED

Cut one head of cabbage fine, salt and pepper and work till juicy, then put into two tablespoons hot frylings, either bacon or ham, and cook till tender, stirring often as it burns easily. When done add four tablespoons sweet cream and salt. No water, as it destroys the sweetness. —Pearl Eastin, Los Angeles.

One solid head of cabbage. Cut in quarters, put on to boil in a quart of water with from one-fourth to one-half pound of bacon, according to how well one likes bacon. Score before placing in pot. Season with salt. If one wishes cabbage boiled a short time, cook the meat first and add the cabbage.

SPICED STUFFED TOMATOES

Four large tomatoes or six small ones, one cup of ground cooked ham or any left over meat, two medium-sized onions, three soda crackers, one tablespoon melted butter, one-half teaspoon cinnamon, one-fourth teaspoon allspice, one-fourth teaspoon nutmeg, one-fourth teaspoon powdered cloves, one teaspoon sage, one-half teaspoon sugar, one-half teaspoon salt, dash of paprika and cayenne. If not moist enough, add one tablespoon of water. Select firm tomatoes. Do not remove skin. Scoop out inside, dust shells with salt and sugar. Place each in baking dish on a soda cracker. Grind meat, onions and crackers, add to the tomato pulp and seasonings. Fill shells, add a little water to the pan and bake until tomatoes are soft, about twenty or thirty minutes.—Mrs. A. Sheetz, Los Angeles.

BAKED BANANAS

Take skin from six bananas. Have dry bread crumbs rolled fine, seasoned with brown sugar. Roll bananas in milk, then in seasoned crumbs. Fry three slices of good breakfast bacon in enamel bake pan, lay bananas in drippings, place fried bacon across them and bake in moderate oven one hour.—Mrs. H. E. Downs, Los Angeles.

OVEN FRIED POTATOES

Peal and cut as for French fry potatoes, raw Irish potatoes. Measure a tablespoon of fat and grease a pan with same. Dot a little grease on top of the potatoes. Lay in pan just one layer deep. Sprinkle with salt and bake on center shelf of very hot oven about one-half hour. Serve on hot plate and they can scarcely ever be distinguished from French fried potatoes and at a minimum amount of grease, compared to the genuine. —Mrs. A. Smiley, Los Angeles.

GREEN CHILI PEPPERS AND CHEESE

Twelve large green chilies, three-fourths pound cheese, one medium-sized onion. Blister peppers under broiler flame and dip in cold water. Peel, and remove seeds. Grind the cheese and onion together and fill peppers. Roll in thin batter and fry in deep fat. Batter: Whites and yolks of two eggs, beaten separately. Add two tablespoons milk, salt and pepper to yolks, and flour to make thin paste. Fold in whites and use. This makes a nice luncheon dish.—Nina Fraser, Inglewood, Cal.

STUFFED POTATOES

Pare eight smooth potatoes, cut them in halves lengthwise, and cut out the centers to leave a hollow space in each. Mix one cupful of soft sifted bread crumbs, a half cupful of finely chopped meat, a half teaspoonful of poultry seasoning, one-fourth teaspoonful of salt, two tablespoonfuls of milk and a quarter of a cup of melted butter. Put this mixture into the hollow spaces in the potatoes, put corresponding halves together, holding them together with toothpicks. Set in a baking pan into a hot oven, baste with melted butter every ten minutes and let cook until tender.—Elizabeth Parker, Burlingame, Cal.

CELERY AU JUS

Wash and scrape one carrot and peel one onion. Cut them in thin slices, place on bottom of a pan, add one sprig each of thyme, savory and parsley and place on them the stalks, cut in halves, from one bunch of celery. Cover with rich brown stock, and bake one hour. Remove celery to serving dish and strain stock over it.—Fannie Wells, Los Angeles.

POTATOES AURORA

Cut cold boiled potatoes in one-fourth inch cubes. There should be three cups. Reheat potatoes in two cups of thin white sauce, turn into hot serving dish. Cut four hard-boiled eggs in halves crosswise, remove the yolks. Cut whites in rings and arrange around edge of potatoes. Press the yolks through a ricer over potatoes. Sprinkle the rings with finely chopped parsley. Serve at once.—Fannie Wells, Los Angeles.

DANDELIONS

Take up the whole plant with a spade (the saw-edged or the smooth-edged leaf dandelion). Cut off the root, leaving only enough to hold the plant together. Wash well in cold water, picking off dead leaves, etc. Now put them on to boil in water with a little salt and when tender drain off the water, chop up fine as you would spinach, and return to the saucepan adding lump of butter, a squeeze of lemon, and a little powdered sugar. Stir over the fire for a short time and serve in a hot dish with toast sippets around it.—Mrs. William S. Cross, Los Angeles.

CARROT CONES

Pare and slice one bunch of carrots. Boil in as little water as possible. When soft, mash with potato masher. Allow to dry out well. Should be consistency of hubbard squash. Add salt and pepper to taste, one level tablespoon butter, two level tablespoons thick cream. Make into cone shape and garnish with new peas. Cook the peas in boiling water, without cover, until tender. Add salt to taste and one teaspoon butter. Add one-half teaspoon grated onion and one teaspoon chopped parsley. Tip the cone with sprig of parsley. Serve hot.—Hester A. Lytle, Long Beach, Cal.

POTATO BALLS

Mince very finely some lean uncooked mutton or beef, add salt and pepper and a saltspoonful of ground ginger. Make this into balls the size of a large walnut. Have ready previously some mashed potato (be very careful that there are no lumps in them), dry, and then mix with them eggs sufficient to make them into a soft paste. Now make a thick crust of this round the meat balls, about one-third of an inch thick, and fry in plenty of boiling fat.—Mrs. William S. Cross, Los Angeles.

CABBAGE DE LUXE

For those who "cannot eat cabbage" of the old fashioned hard-boiled variety, try this recipe. Select a firm medium-sized head of young cabbage and shave very fine with a sharp knife. Bring to a boil only enough water to cover the bottom of a good-sized saucepan. Boil the shaved cabbage rapidly for twenty minutes, when water should be absorbed. If not, drain off. Add heaping teaspoon of sugar, small half teaspoon of salt, three to four tablespoons of cream, two minced pimientos, a pinch of mustard, one of celery seed if liked, and a small lump of butter. Simmer a few minutes and serve.—Miss Margaret Dunlap, Los Angeles.

DRESSED BEETS

One bunch of beets, one-half cup of water, one-half cup of vinegar, one and one-half tablespoons sugar, one and one-half tablespoons of cornstarch, one teaspoon of butter, one-half teaspoon of salt and a dash of pepper. Cook one bunch of beets in salted water until tender. Pour cold water over them and let stand until they can be handled comfortably, then slip off the skins and dice neatly in small cubes. Make the dressing by heating in a granite saucepan one-half cup of water and one-half cup of vinegar. Mix together the sugar, cornstarch, salt and pepper and add to the liquid before it begins to boil. As soon as it thickens, add the beets and just before serving, the butter. Heat very slowly for fifteen minutes. A high temperature injures the flavor. Serve hot.—Mrs. Caroline Badger, Los Angeles.

BAKED BEANS

Six cups of navy beans, one-half pound salt pork, six medium-sized onions, two scant cups sugar, one quart of tomatoes, three teaspoons salt, one teaspoon cayenne pepper. Soak beans over night; drain. Slice onions, and cut salt pork into small cubes. Arrange in cooking utensil in layers. A layer of beans, sliced onion, salt, cayenne pepper, sugar, salt pork. Ditto till ingredients are used. Over the top pour the quart can of tomatoes and put on enough water to come to top of same. Bring to boil on top of stove, then put in oven and cook six hours, stirring carefully every half hour. Cook covered.—Mrs. A. Smiley, Los Angeles.

SCALLOPED EGGPLANT

Pare off skin, cut in one-half inch slices and lay in cold well salted water one hour, or sprinkle salt on them and pile placing weight upon them for thirty minutes to extract juice, cut in dice, parboil for twenty minutes. Drain in colander, then place in buttered baking dish, layer of dry fine bread crumbs, with one cracker rolled fine. Then layer of dice and minced clams thinly spread. Dot with butter sprinkle with salt and pepper. Fill dish in this manner. Cover the top with crumbs and cracker. Over all, pour equal amount, cream and clam juice, dot with butter, cover and bake thirty minutes, uncover and brown.—Mrs. John R. Farthing, Yucaipa, Cal.

BAKED POTATO CAKE

To make it, boil and mash twelve medium-sized potatoes. Put this potato into two bread pans and make a hole in the center of the mound in each pan, into these two holes stir the following ingredients, mixed. Two eggs, one tablespoonful bread crumbs, one quarter onion chopped, one teacup butter, one teaspoon salt and one-eighth teaspoonful black pepper. Use half this mixture for each pan of the mashed potato. Butter the top of each "loaf" and bake twenty minutes in hot oven. (The chopped onion should be simmered on the range in a little butter, not browned, until almost tender before added to the above ingredients.)—Clara Lindsey, Los Angeles.

CARROT ENTREE

Remove the top and seeds from as many green peppers as you need for serving and parboil them. Make a rich cream sauce, and when the peppers are ready, fill them with cooked and seasoned carrots, and pour the cream sauce over them, filling the peppers almost to the brim. Cover with buttered crumbs and a slight sprinkling of grated cheese. Place them in a pan containing a little boiling water and put them in a moderate oven for five minutes. Arrange the peppers on a serving dish, or on individual plates and garnish with crisp curlycues of celery. —Elizabeth Parker, Burlingame, Cal.

CURRIED DISHES

Hard boil twelve eggs, let cool. Cut up one large onion, fry in two ounces butter to light brown, then add thickening made of tablespoonful of flour, half teaspoonful salt in one-half pint of water. Stir up well and add to fried onions and stir all together. Cut up the eggs in thirds and stir carefully in the mixture. Now add good sized teaspoonful of curry powder, imported. This is a very appetizing dish. Another dish can be made by using two cans of shrimps or one large lobster in place of the eggs, using the same amount of ingredients. These are new dishes and very pleasing to the delicate taste.—Mrs. Minnie Barnes, Los Angeles.

TURNIPS BECHAMEL

Pare turnips and cut into inch dice or into balls using a French vegetable cutter. Boil in salted water until tender (about fifteen minutes), plunge into cold water to which one teaspoon vinegar has been added. Meanwhile in a saucepan melt two tablespoonfuls butter, blend with one small carrot and one onion cut into tiny dice. Stir until vegetables are softened. Then add two tablespoonfuls flour, one teaspoon salt. Stir until smooth. Then add gradually two cups milk, stirring constantly. When boiling point is reached, add turnips, carefully drained from the cold water. Reheat and serve. Many persons who do not ordinarily eat turnips will ask what delicious vegetable you are serving. — Mrs. Otto Wartenweiler, Los Angeles.

SWEET POTATOES AND SWEET CORN

Six potatoes boiled and pared, one can sweet corn, one tablespoon brown sugar, one tablespoon flour, one teaspoon salt, one-half teaspoon pepper. Butter a baking dish, slice sweet potatoes, put a layer in dish, then a layer of corn. Sprinkle with flour, salt, pepper and sugar, then bits of butter, another layer of all until all is used. Bake thirty minutes in moderate oven. Serve hot. —Mrs. Emma C. Garrow, Santa Barbara, Cal.

TOMATO MACARONI BASKETS

Choose large firm tomatoes, cut a round piece from top of each and scoop out the pulp. Fill the hollows with the macaroni mixture given below. Sprinkle fried bread crumbs over the top and bake them in a hot oven for fifteen minutes. They should be tender, but care must be taken that they do not break. When finished, bend a short piece of boiled macaroni over the top of each tomato to represent a basket handle. Serve hot on croutons of small bread. For the filling boil three ounces of macaroni (broken in small pieces) until tender. Then drain and mix with one cupful of white sauce, two tablespoonfuls of grated cheese and season with salt and a little paprika. When these ingredients are well incorporated, fill the tomato.—Mrs. W. M. Groves, Los Angeles.

STUFFED TOMATOES

Very delicious. Twelve large smooth tomatoes, one teaspoonful of salt, a little black pepper, dash of cayenne, one tablespoonful of butter, one tablespoonful of sugar, one cupful of bread crumbs, one teaspoon of onion juice and little pimiento. Arrange tomatoes in baking pan, cut a thin slice from the smooth end of each and with a small spoon scrape out as much of the juice and pulp as possible without injuring the shape. When all has been treated in this way, mix pulp and juice with the other ingredients and fill tomatoes with the mixture. Replace top and sprinkle all over with bread crumbs, salt and pepper. Bake slowly three-fourths of an hour. Slide cake turner under each tomato and place on flat dish. Garnish with parsley.—Mrs. Delmore D. Crabb, Calexico, Cal.

BAKED IRISH POTATOES A LA GRATIN

Take cold baked potatoes, split open, scoop out inside and mash. Add salt and pepper and enough sweet milk to moisten good. Put mixture back in shell and put small piece of butter on top of each half. Cook in a slow oven until hot, then sprinkle grated cheese over the top and put back in the oven a few minutes.—Mrs. R. L. Warren, Los Angeles.

BAKED MACARONI AND OLIVES

One cup cooked macaroni, one cup chopped ripe olives, two tablespoons chopped onions, two cups water in which the macaroni was cooked, two tablespoons oil, four tablespoons flour, salt and celery salt. Put oil in pan, when hot add flour and brown. Add onions and olives, cook a few minutes, add macaroni. Put in baking dish and sprinkle bread crumbs on top and brown. This serves four people.—Mrs. Bert Miller, Hollywood, Cal.

CAULIFLOWER TOMATO SAUCE

Boil a fresh cauliflower, tied in a cheesecloth bag in salted boiling water for thirty minutes. Keep it perfectly white; if it boils too long it will lose its color. When done, lift out carefully and drain. Sprinkle with white pepper and place on a hot dish. Pour over it a cupful of tomato sauce, sprinkle with fried bread crumbs, add a squeeze of lemon juice, a dash of pepper, a small bit of butter and a quarter of a pound of grated cheese. Place in oven until hot and serve.—Mrs. Albert Schliem, Arroyo Grande, Cal.

DEVILED TOMATOES

Use fresh or canned tomatoes. Put as many as desired into a baking dish and into each tomato put a heaping teaspoon of brown sugar. Sprinkle the tomatoes with salt, cover each one with sliced onion, shredded sweet pepper, if you have it, a little minced celery, and a generous bit of butter. Bake till done. Remove the tomatoes from the dish, and into the juice left put Worcestershire sauce to taste. Thicken the juice and pour it over the tomatoes. Serve very hot. — Kathryn Daggy, San Francisco, Cal.

SWEET POTATOES CALIFORNIA

Wash and pare six medium-sized potatoes, cut in slices lengthwise, and cook ten minutes in salted water. Drain and put in a buttered shallow baking pan. Make a syrup by boiling three minutes half cup sugar, four tablespoons water. Pour over potatoes and sprinkle with cinnamon. Dot with half to one tablespoon butter, and bake forty minutes, basting with remaining syrup.—Mrs. A. R. Andre, Los Angeles.

SPINACH

Wash and carefully pick over three bunches of spinach, remove stems and cook with just enough water to prevent burning. Cook about forty minutes and allow it to cook dry. Now cut three slices of bacon in to small squares. Mince one onion. Fry bacon, add onion and one heaping tablespoon flour, gradually add enough milk to make thick creamy sauce. Place spinach in chopping bowl and chop very fine, add to cream sauce and season to taste. Butter may be used instead of bacon. Serve on toast or plain.—Viola Maier, Hollywood, Cal.

ARTICHOKES, HOLLANDAISE SAUCE

First cut off stems, then boil in salted boiling water for half an hour. Serve with Hollandaise sauce made as follows: One-half cup unsalted butter, yolks of two eggs, three-fourths teaspoonful lemon juice, one-fourth teaspoonful salt, a few grains cayenne and four tablespoons hot water or cream. If salted butter is used, wash the salt out of it in a bowl of ice water. Shape butter in a circular pat and divide it into three equal parts. Put one part in the upper part of a double-boiler with the egg yolks and lemon juice. Stir mixture constantly with wire whisk until ingredients are blended. Add the second piece of butter, stirring constantly, as mixture thickens, add the third piece. The mixture should now be the consistency of boiled custard. Add the hot water or cream slowly, add seasonings, beating constantly. The water in the lower part of double boiler should be kept just below the boiling point. The sauce must be kept hot over hot water and used as soon as possible after making.—Mrs. Albert Schliem, Arroyo Grande, Cal.

GARDEN PEAS

Shell peas and cover with boiling water, adding one teaspoon of mint leaves chopped fine. Cook until peas are tender, drain, now mince fine four strips of bacon and brown quickly in skillet, and when nicely browned, add the cooked peas and toss to heat. — Mrs. E. D. Fich, Corona, Cal.

STUFFED ROASTED GREEN PEPPERS

Cut off the tops of peppers and remove the seeds. Make a forced meat of minced chicken and rice, seasoned with salt and onion juice and softened with butter. Fill the peppers, arrange in baking dish. Pour about them a little gravy or stock that they may not burn. Cover and bake in a moderate oven for an hour. Uncover and brown.—Mrs. Mary B. Townsend, Hollywood, Cal.

RAGOUT OF VEGETABLES

Parboil one carrot, one turnip, two potatoes, two ears of corn, one cup of green lima beans and the same of peas, one onion, and with them one-half pound of fat salt pork. Slice carrots, turnips, potatoes and onions. Put into saucepan with a cup of good meat soup before it has been thickened. Season well, cut the corn from the cob and add with the peas, beans, and a sliced tomato as soon as the rest are hot. Stew all together one-half hour. Stir in a great lump of butter rolled in flour. Stew five minutes. Serve in deep dish.—Mrs. A. W. Dewing, Santa Barbara, Cal.

SOUR BEANS

Wash and string a pound of beans, either wax or green beans. Cut each bean in four pieces; cut on a slant. Parboil ten minutes in salted water, then drain off water and pour over boiling water enough to cover. Season with salt, pepper, and butter size of an egg. Cook from one to two hours, depends on how tender your beans are. Then take two slices breakfast bacon cut up in small pieces, fry in pan and add an onion, medium size, sliced. Fry until the onion is golden brown, add two tablespoonfuls vinegar, two tablespoonfuls sugar and thicken this with little flour after adding it to beans.—Miss Lillian Kuster, Long Beach, Cal.

DIAMONDS OF POTATOES WITH PEAS

Scrape six new potatoes and cut in dice, shell two pounds peas and cook until nearly tender, then add potatoes and cook until potatoes are tender, drain and season with salt and pepper, add three tablespoonfuls of butter, one teaspoon of finely chopped mint leaves.—Mrs. E. D. Fich, Corona, Cal.

THE BEST WAY TO COOK CABBAGE

One medium head of cabbage, shredded fine and placed in a frying pan. Add one-fourth cup of cooking oil, one teaspoon of salt, a dash or two of pepper. Just cover with water and let cook slowly till water is cooked out, about thirty minutes. Beat one egg, add two tablespoons of vinegar, stir into the cabbage. Cook one minute and serve hot.—Edith Baxter, Los Angeles.

YANKEE STUFFED POTATOES

Select very large potatoes, bake, then cut in half crosswise, cut a little off of the end so it will stand upright. Scoop out pulp, mash, add salt, pepper, chopped parsley finely chopped sweet pepper, a dash of paprika, one tablespoon butter, and one finely chopped hard-boiled egg. Line inside of shell with lettuce, just a little slipped in along the sides, so as not to break shell, brown and serve. This is for one large potato, which will serve two people. — Mary E. Wheeler, Los Angeles, Cal.

CREAMED POTATOES

Six cooked potatoes diced, two tablespoons flour, two tablespoons butter, two cups milk, one teaspoon salt, one-fourth teaspoon cayenne pepper, one teaspoon chopped parsley, one teaspoon minced onion (omitted if objectionable), juice half a lemon, grated cheese. Butter a baking dish, put in diced potatoes. Make a sauce by putting butter in a double boiler, when melted add flour, stir until smooth, add milk slowly. When creamy, add salt, pepper, parsley, onion and the lemon juice. Pour over potatoes. Bake one-half hour. Sprinkle grated cheese over potatoes a few minutes before taking from oven.—Mrs. Geo. Garrow, Santa Barbara, Cal.

GLAZED ONIONS

A garnish for steaks or chops. Cook small white onions until soft, but firm enough to hold their shape. Make a syrup of one cup of sugar and one-half cup of stock and cook to the soft ball stage. Add the onions and continue to cook for two or three minutes. Lift out when the syrup begins to discolor and arrange on the platter with the steak.—Mrs. C. H. Gould, Pasadena, Cal.

RICE IN RAMEKINS

Two cups cold cooked rice, one cup white sauce, one tablespoon chopped sweet pepper, one tablespoon chopped canned pimiento. Mix all thoroughly, seasoning with one teaspoon of prepared mustard, and salt, white pepper and cayenne to taste. Fill ramekins and sprinkle lightly with fine bread crumbs, mixed with a little dry grated cheese. Bake in moderate oven until browned lightly.—Mrs. J. B. Ogg, Venice, Cal.

FRENCH FRIED POTATOES

For French fried potatoes peel the required number of potatoes, place them in a bowl, cover with cold water and let stand four or five hours. Cut them in pieces two or three inches long and one-third of an inch square, dry thoroughly between towels, place in a frying basket, immerse in deep, hot, fat, cook until soft, lift up the basket and allow the fat to become smoking hot. Return the potatoes to the fat and fry to a crisp golden brown. Turn out on a clean kitchen towel, season with salt and serve on a folded napkin.

ASPARAGUS SOUFFLE

Melt two tablespoonfuls of butter, add two tablespoonfuls of flour, and when smooth add one-half cup of milk, one cup of asparagus puree and one-half teaspoonful of salt. Cook until thick then add the beaten yolks of three eggs and one-third of a cup of grated cheese, or fine bread crumbs. Lastly fold lightly in the stiffly beaten whites of three eggs and one-third of a cup of asparagus tips. One-half a teaspoonful of baking powder should be added to the egg whites. Pour in a baking dish, set in a pan of cold water, and bake in a moderate oven until firm.—Eileen Doyle, San Francisco, Cal.

FLORIDA FRIED APPLES

Select six large apples, wash, cut into eighths and core but do not peel. Place apples in a skillet, add one-half cup cold water, cover tightly, place on fire and cook slowly fifteen minutes. Remove cover, add one-half cup granulated sugar, one-fourth cup butter and one teaspoon ground cinnamon. Cover again and cook five minutes, then remove cover and fry ten minutes longer and serve. —Berta L. Shipman, Los Angeles.

CREAMED CELERY ROOT

Select a celery root about the size of a small pineapple, cleanse thoroughly and boil whole until tender. Prepare cream sauce as follows: Melt one-fourth cup of butter, in it cook one-fourth cup flour, half teaspoon salt and little pepper; add one cup and a half of milk and stir until boiling. Slice the boiled celery root and add in whole or half slices to the sauce. Serve very hot. Grated cheese may be added to the sauce if desired.—Mrs. Frederick F. Fuller, Los Angeles.

CREAMED SPINACH

One-half peck of spinach, three tablespoons of melted butter, three level tablespoons of pastry flour, three-fourths cup of sweet cream or milk, one rounded after dinner coffee spoon of beef extract, a dash of either white or black pepper, a few gratings of nutmeg, two hard-boiled eggs. Select fresh, bright colored spinach. Souse thoroughly in many waters to remove grit (warm water can be used), then cut off root part, all very coarse stems and decayed leaves. Dip from clear water into hot. Cover with boiling water and sprinkle a level tablespoon of salt over it. Let boil until tender, which will require from ten to twenty minutes, remembering that the longer spinach cooks the less there is to serve, as it has a way of disappearing. Lift out of water with a skimmer into a colander, press out water and with skimmer chop quite fine. Blend the butter and flour, add the cream and seasoning. Heat and cook two or three minutes. Stir in the chopped spinach and heat thoroughly. Garnish dish with circles or ovals of two hard-boiled eggs.—Mrs. Frances E. Kraft, Darien, Conn.

PARSNIPS AND PIGS FEET

Four pigs feet, singe and scrape and wash thoroughly in warm water. Place in a deep pot or pan with at least two quarts of water and cook till tender, about an hour. Before meal is ready have your parsnips peeled and cut in eighths and add to the feet and finish cooking, having added salt to taste.—Pearl Eastin, Los Angeles.

HASHED BEETS

Boil young beets until tender, rub off the skins and chop fine, then season with salt, pepper and butter. Cover the bottom of baking dish with the beets, add a layer of parboiled potato cubes, sprinkle with chopped parsley and repeat until the dish is full. Dot with butter and bake in a moderate oven for twenty minutes. —Mrs. E. D. Fich, Corona, Cal.

BOSTON BAKED BEANS

Cover one pint of navy beans with cold water; let soak over night. In the morning drain and cover with fresh cold water. Place on fire, let come slowly to boil, boil one hour, then drain. Place in a bean pot one medium-sized peeled onion, pour in beans, add one-third cup molasses in which has been dissolved one-half teaspoon soda, one-half teaspoon ginger, one-half teaspoon mustard and one teaspoon salt. Place three strips of salt pork or bacon on top of the beans, cover with cold water and bake seven hours in a slow oven. Keep covered the first six hours, then remove the cover for last hour so as to thoroughly brown them.—Berta L. Shipman, Los Angeles.

TOMATOES EN CASSEROLE

One medium-sized can tomatoes, yolks of two eggs, one cup coarse cracker crumbs, one small onion chopped fine, one tablespoon chopped sweet pepper, one tablespoon sugar, one tablespoon butter, one-half cup chopped or grated cheese. Saute the onion and pepper in butter. Mix tomatoes, onion and pepper, well beaten egg yolks, sugar, and season with salt and pepper. Put layer of tomato mixture in buttered casserole, then layer of crumbs and cheese, repeating until all is used. Bake in moderate oven for twenty-five or thirty minutes, until nicely browned. —Mrs. J. B. Ogg, Venice, Cal.

SAUER KRAUT

Cut up cabbage in quarters and wash, and drain. For four gallons of cabbage placed in a clean wooden pail or keg which has been scalded, add one heaping tablespoon salt. Stamp down with wooden potato masher, cover with cabbage leaves, put a wooden cover over that will go down inside and weight with stone. Leave till it ferments. I always place a clean cloth such as sugar sack under the lid.—Los Angeles.

BAKED LIMA BEANS IN TOMATO SAUCE

Soak two cups dried lima beans in cold water over night. Drain and put on to cook, the next morning in plenty of cold water. Cook until the skin of beans break open when tested. Add small one-half teaspoonful soda and one teaspoon salt. After they come to a boil again, drain and pour out into a baking dish. Add one-half cup tomato catsup and one-half cup water, lay strips of bacon over top and place in oven to bake. Bake about fifteen minutes with cover on baking dish, then remove and bake until bacon is brown or about twenty minutes longer. The catsup and bacon, add a delicious flavor to the beans and is nutritious enough to take the place of a meat and potato dish.—Mrs. L. B. Grayson, Los Angeles.

SPANISH PEPPERS

Prepare six sweet peppers by cutting off one end of each and removing all seeds and ribs, leaving them so they will stand upright. Cut enough raw corn from the ear to make three teacupfuls, slicing it off thinly two or three times around and scraping the remaining pulp from the cob. Chop fine one onion and three sweet red peppers and fry these for ten minutes in a little butter, with two ripe tomatoes cut small. Add the corn, season with salt, fill into the peppers until they are even full, and on top of each lay an inch thick slice of ripe tomato as a cover. Salt and pepper the latter and sprinkle with well buttered cracker crumbs. Set closely together in a baking pan with a little water in the bottom and bake three-quarters of an hour, basting the outside of the peppers every ten minutes.—Mrs. Albert Schliem, Arroyo Grande, Cal.

TOMATO SAUCE

One medium-sized onion, and one clove of garlic chopped fine. Fry in one tablespoonful each of butter and lard. Add one can of tomatoes, salt and cayenne pepper to taste. Cook slowly one hour, add water if cooked too dry, strain.—Mrs. Anne Brecht, Los Angeles.

CROUTON OF BRUSSELS SPROUTS

Three cups cold boiled sprouts, one and one-half cups cold boiled celery, one and one-half cups cream sauce. Heat all together and turn into a large crouton, cover with buttered crumbs and brown in a hot oven. Crouton: Cut top from loaf of bread, remove crumbs, brush case with butter. — Elizabeth J. Wood, Hollywood, Cal.

SWEET PEPPERS WITH POTATO

Select required number of large, shapely peppers, remove ends and all seeds, and parboil carefully in salted water until tender, being careful not to break sides. Drain, dry and fill with seasoned, mashed potatoes. Place upright in baking dish, brush tops with milk, or sprinkle with grated cheese and brown in oven.—Mrs. J. B. Ogg, Venice, Cal.

CASSEROLE SWEET POTATOES AND APPLES

Boil four medium size sweet potatoes, scrape off skins. Butter casserole, cut potatoes in lengths. Pare four delicious apples and slice over bottom of dish, add potatoes, then apples, butter and a tablespoon of honey or brown sugar, then more potatoes till dish is filled. Add a half cup of warm water. Bake thirty minutes.—Mrs. E. F. Hardy, San Diego, Cal.

ARTICHOKES ITALIAN

Wash and let lay in salted water sufficient artichokes to fill a deep baking pan. Drain and put into baking pan and fill baking pan half full of olive oil or Italian oil, and sprinkle over the artichokes a liberal amount of fresh ground cinnamon, grind the cinnamon if you have a grinder; if not use the ground kind. Bake one hour. This makes its own sauce, and is delicious, a meal in its self is served for luncheon.—Mrs. R. O'Neil, Los Angeles.

EXCELLENT BAKED POTATOES

Pare, halve and quarter medium-sized potatoes and put them onto a greased pan in rows. Sprinkle on a little salt, then add just enough water to create a steam at first. Bake in a hot oven forty-five minutes. They should be nicely browned. Serve in a hot dish with bits of butter on them.—Mrs. A. M. Row, Los Angeles.

CABBAGE

Cut up medium-sized cabbage, and boil in salted water until tender about one-half hour. Drain water from cabbage and add one cupful of milk, salt and pepper to taste and piece of butter size of walnut. If a piece of toast is laid on top of the cabbage while cooking, it helps prevent odo going through the house.—Mrs. E. D. Fich, Corona, Cal.

NUT FILLED POTATOES

Bake six potatoes, prick to let out steam, and cut in halves. With a sharp spoon remove the pulp and put into a warm mixing bowl. Mash thoroughly, adding a small cupful of cream or rich milk, salt and paprika to taste, one tablespoonful of minced parsley, one tablespoonful of melted butter, one small cupful of walnut meats that have been put through the food chopper, and a pinch of poultry seasoning. Beat together with a fork until creamy and return to the skins. Dust with browned crumbs and place in a hot oven for ten minutes to crisp.—Mrs. B. C. Travis, Los Angeles.

GREEN BEANS

Snap three pounds Kentucky Wonder beans; best when you can shell one half of them. Put on in cold water with a generous piece of bacon. I use about one-half pound. Cook from two to three hours, using enough water to cover to begin with and adding water from time to time as needed. When partly cooked, add salt to taste, and cook out all the water, being very careful to not burn as the water gets low. Serve a portion of bacon with each helping of beans, having first scored the bacon before cooking so it will be easy to cut. Accompany with corn bread and green onions.—Pearl Eastin, Los Angeles.

CREAMED CUCUMBERS

Select four large green cucumbers. Peel, cut in half and quarter. Cook in boiling salt water for twenty minutes, drain, cover with white cream sauce and serve.—Berta L. Shipman, Los Angeles.

SPARERIBS AND SAUER KRAUT

Wash thoroughly two pounds spareribs. Put on to boil in plenty of water to cover, adding more as needed. It takes about two hours cooking to cook well done. Add one quart sauer kraut and simmer gently for twenty minutes, add salt to season.—Los Angeles.

CUCUMBER AU GRATIN

Pare a number of fresh cucumbers, boil in salted water until tender, and cut in dice. Arrange in buttered ramekins, alternating layers of cucumbers with layers of grated cheese. Moisten with cream, cover with buttered crumbs, and bake until browned.—Mrs. E. D. Fich, Corona, Cal.

CREAMED PEAS IN CRUSTADES

Two cups of peas, three-fourths cup of white sauce (canned peas can be used). Drain boiled peas and add rather thick white sauce. Serve in crustades. Crustades: Cut slices of bread two or three inches thick. Trim off crusts making edges square. In center of slice cut out a square one and one-half inches deep. Melt three teaspoons of butter and dip crustades in it. Put on baking sheet and toast in oven until delicate brown on all sides.—Mary Weedon, Bell, Cal.

STUFFED TOMATOES WITH SUMMER SQUASH

Wash and cut the tops from several firm ripe tomatoes (one to each person). Remove pulp. Wash and slice several summer squash, peel and cut fine, one onion. Now heat one tablespoon butter, add onion, brown slightly and add tomato pulp and squash. Cook over a slow fire with just enough liquid to prevent burning, when tender and quite dry, mash and add one tablespoon bread crumbs. Season and fill into tomato shells, sprinkle with grated cheese. Bake thirty minutes.—Viola Maier, Hollywood, Cal.

CORN RAGOUT

Cut slices of ham or bacon into small squares, fry brown, add six ripe tomatoes peeled and sliced, and the grains from six ears of corn, cover with boiling water, season with red pepper and cook slowly half an hour. Serve hot with toast, slices of fried bread, or plain canned tomatoes and corn may be used; omit water.—Viola Maier, Hollywood, Cal.

KIDNEY BEANS

Wash and soak one quart of beans over night. Get half pound salt pork and slice thin. Peel one small onion, set in baking jar, cover with the beans, a layer of pork, pepper to taste, layer of beans until jar is filled. Cover with boiling water. Bake ten hours, cover top with butter, let brown good. More pork if liked. — Mrs. Harriet Thompson, Inglewood, Cal.

LIMA BEAN LOAF

One pint baby limas, two cups bread and cracked crumbs mixed, one-third cup drippings, two eggs, one onion, salt, pepper, one cup milk or one and one-half cups if beans are very dry. Cook beans with pinch of soda until soft, see that there is a little liquor, mash through colander until nothing but skins remain. To bean pulp add seasoning, onions chopped fine, beaten eggs, melted fat, milk and crumbs. Mix well and bake in glass or porcelain baking dish, which has been buttered. Serve with chili sauce or catsup or a tomato sauce. — Mrs. George W. Mallory, Ventura County, Cal.

CARROT AND PARSNIP BALLS

One bunch carrots, one pound parsnips, one egg, two tablespoonfuls melted butter, seasoning, salt, pepper, onion salt and cracker crumbs. Pare and cut up carrots and parsnips. Cook in boiling salted water until tender, drain and put through a vegetable ricer. Then add the beaten egg, melted butter, dash of salt, pepper and onion salt (latter optional). Thoroughly mix and form into balls, roll in cracker crumbs and saute in butter, till a light brown. If preferred, can be fried in deep fat. Balls may be prepared in the morning and sauted just before serving.—Mrs. James F. Pieper, Los Angeles.

VEGETABLE WHIP

Take two cups of hot mashed potatoes, add one cup of cooked peas and the whites of two eggs, beaten stiff. Fold all lightly and put into buttered baking dish, with one-half cup of cheese and the yolk of eggs poured over top.—Mrs. E. F. Hardy, San Diego, Cal.

CREAM SAUCE

Two tablespoons butter, two tablespoons flour, one cup milk, one-fourth teaspoon salt. Put butter in a saucepan, melt. Stir in flour smoothly, add milk, bring to a boiling point and boil two minutes, stirring continually. Then add salt. Mix and pour over cucumbers.—Berta L. Shipman, Los Angeles.

CREAM CABBAGE SLAW

Take a quart measure of finely cut cabbage and over it pour a dressing made as follows: Into a small saucepan put one-fourth cup vinegar, three level tablespoonfuls of sugar, one-half level teaspoonful of salt and one well beaten egg, put over fire and stir constantly until it comes to a boil, then take off fire and when cool add two-thirds cup of thin cream and beat well, then stir it into shredded cabbage.—Mrs. Eleanor Choate, Glendora, Cal.

RED CABBAGE

One large head red cabbage, cut in half, wash thoroughly, then cut in four parts. Place in deep boiling kettle, cover with water and let boil until tender; when about half done, add salt. Take out of kettle and drain through colander, pour over hot water, return to kettle, cover with enough water to finish cooking. Cut up four sour apples, leaving out the core, and put in with the cabbage, and cook until done. Take from kettle, place in deep dish, add a piece of butter and sprinkle over it all a small amount of nutmeg. Serve with rye bread.—Mrs. R. O'Neil, Los Angeles.

POTATO PANCAKES

Eight large raw potatoes and two onions grated. Stir in three eggs beaten, six level tablespoons flour, salt and pepper. Fry in deep fat until brown. A nice supper or luncheon dish, especially when eaten with apple sauce. — Helena Whiti, Los Angeles.

CREOLE TOMATOES

Peel and cut in quarters one quart ripe tomatoes, stew until tender and season with two butter balls, one teaspoon sugar, and pinch of salt, add cubes of bread, one pint bread, stale. Cook until bread is permeated by tomato but not mushy. Serve with sugar, but no pepper.—Los Angeles.

EGGPLANT "A LA ROUMANIA"

One solid eggplant, pound size. One good size onion, one green pepper, three tablespoonfuls olive oil, one-half teaspoonful vinegar, salt to taste. Bake egg-plant either in oven or on top of gas burner until thoroughly soft. Then remove. When cool, remove peeling, then place in chopping bowl and mash or chop finely. Then cut up onion real fine and mix it with eggplant. Then mash the two together. Season with salt and finally chopped green pepper if desired. Then mix with oil (and vinegar if desired). This dish can be garnished with lettuce, tomatoes, olives or radishes.—Mrs. L. Glickman, Los Angeles.

HOT BREADS

CORN PONE

No salt, scald a quart of meal to a stiff dough, add a little sweet milk, then mould with hands into nice smooth rolls, place on hot greased griddle, grease top of each pone and bake in a pretty hot oven.—Mrs. Headley.

SPOON CORNBREAD

One cup cornmeal; two teaspoons baking powder; one-half teaspoon salt; one egg, beaten; one-half quart milk; one-half quart water; one to two tablespoons fat.

Mix all the materials together and bake in a moderately hot oven for twenty-five to thirty minutes (one quart of milk may be used instead of part water).

WAFFLES

Waffles to be crisp should be made from a thick creamy batter, baked in a clean well-heated iron over a brisk fire. If an electric waffle form is used that is made of aluminum it will not be necessary to grease it but a little more melted butter should be added to the batter when mixing. If the iron is one that is used over a gas stove be sure that it fits so that it exactly covers the burner. Heat the iron thoroughly on one side, turn and heat the other side, then rub evenly with a vegetable oil or a good olive oil; if the iron is properly heated when filled it should be turned after half a minute onto the other side, and baked until the waffle is a golden brown. Repeat the turning until the waffle is browned evenly. For the batter sift one and a half cups of sifted flour with three level teaspoons of baking powder and a few grains of salt. Add to the flour half a cup of cold water and beat until smooth, continue beating and beat in half a cup more of cold water slowly with two lightly beaten eggs. Beat well and beat in one teaspoon of vanilla and one tablespoon of melted butter. If the writer has the gauffre irons we will be pleased to give her a recipe for their preparation but she must have the special irons to make them.

MOHN PLAETZCHEN

Sift one cup of sifted flour with one cup of sugar and rub into it one cup of butter. Rub with the hands until the mixture is like fine meal. Add half a cup of poppy seeds, two beaten eggs and enough white grape juice to hold the dough together. Roll out on a well-floured board to a quarter of an inch in thickness, cut any desired shape, place on oiled pans and bake in a hot oven.

SURPRISE MUFFINS

A surprise, because I started to make candy with one cup sugar, one cup molasses and one cup broken walnut meats. When it began to cook I discovered meal (white) instead of sugar. No loss without some gain, so I added one cup bran, one-half cup flour, three level teaspoons baking powder, one teaspoon salt, one teaspoon cinnamon, one-half teaspoon ginger. Thinned with sweet milk to dip with spoon. Last, one cup chopped raisins rolled in flour and behold, nice light muffins. Baked in slow oven.—Mrs. Anna Bury, Whittier, Cal.

SCOTCH BUN

For the crust put three teacups of flour into a basin, add teaspoon baking powder. Rub in one-fourth a pound shortening, mix with cold water to a firm dough. Roll into a thin sheet and line a cake tin with it, reserving a piece the size of the tin for top of the bun. Now mix the following: One pound flour, one-half pound sugar, two pounds large raisins (stoned), two pounds currants, one-fourth pound chopped peel, one-fourth pound chopped nuts, one-half ounce each of ginger and cinnamon, one small teaspoon soda, same of cream of tartar, and enough milk to moisten the whole. Put the mixture into the lined tin, smooth the top, wet the edge around and put on the cover. Prick it all over with a fork, brush with white of egg and bake in a steady oven for two and one-half hours. Very good.—Mrs. Coltman, Rose Hill Park, Cal.

POPPETS

One cup corn meal; one cup of flour; one teaspoonful baking powder; two teaspoonfuls sugar; one teaspoonful salt, one tablespoonful butter; one egg; two cups milk. Mix the dry ingredients, rub in the butter, beat egg light and add the milk, Mix all together and heat hard for five minutes, pour into hot greased muffin pans, bake thirty minutes in a hot oven.—Miss Annie R. Carpenter, Los Angeles.

SOUTHERN CINNAMON COFFEE BREAD

Sift twice one cup of flour, one-half cup of sugar, one-half teaspoon of salt, one-half teaspoon of cinnamon, two teaspoons of baking powder. Mix into a soft dough with four tablespoons of melted butter or shortening, one beaten egg, one-half cup of milk. Put into a buttered baking pan, bake in a quick oven. Before serving, sprinkle some sugar and cinnamon mixed over the top and serve hot. Delicious.—Miss Annie B. Garrett, Riverside, Cal.

MARYLAND HOME-MADE BREAD

This is a recipe of the best bread that was ever made to eat. I can speak, of its qualities for I made bread for my six children, they are all living and healthy. First, I take one cake of yeast, dissolve it in a little warm water, take four potatoes boil in a quart of water until done, then strain through a sieve with the potato water, add a quart of warm water and the yeast cake. Beat together with enough of flour to make a thick batter. Let it rise four to five hours, when it will be nice and light; turn this batter into a pan of flour mixed thoroughly with a tablespoon of salt, one of sugar and a little melted lard, mix it altogether with your hands, until you have it stiff enough so as not to stick to hands. Grease this loaf over with lard, cover it, let it rise for three hours, turn it out on the bread board, work it into four or five bread pans, according to your size of pans. In an hour have your oven hot, bake three-fourths of an hour in a moderate heated oven and you will have warm water bread that you will be proud of.—Mrs. Anna Duff, Los Angeles.

CORN MUFFINS OR SPOON BREAD

Scald pint of meal to a soft batter mush like, then add one egg beaten in well, add one and one-half cups sweet milk making a soft batter, half teaspoon salt, a heaping teaspoon baking powder, place in small muffin pans and bake quickly or add a teaspoon warm lard and bake in a greased pan, for spoon bread, both fine, use as you like.—Mrs. Headley.

CONSENT BISCUITS

One-fourth pound butter, one-fourth pound sugar, one teaspoon essence vanilla, three small eggs, one-half pound flour, pinch salt, one teaspoon baking powder. Sift flour, salt and baking powder. Cream sugar and butter together, add eggs, one by one, and flour gradually, beating each time. Add essence. Put mixture into forcing bag with large rose forcer. Force in small quantities onto a floured baking sheet. Bake in a quick oven for seven or eight minutes. Enough for thirty biscuits.—Mrs. Coltman, Rose Hill Park, Cal.

SPECIAL

When meat and vegetables cannot be had, a full meal for a working man is the following old Virginia spider cake. Mix two eggs with milk as for an omelet. In another bowl mix two cups corn meal with one cup flour, and one pint rich milk. Mix the two batters together and add two teaspoonfuls baking powder, one teaspoon salt and two teaspoonfuls sugar. Mix a third bowl of very rich milk (one pint), with one egg. Pour first batter in heavy iron pan and pour last batter of egg and milk evenly over top of first. Bake twenty-five to thirty-five minutes. The result should be an omelet in center of rich cornbread. Entire dish soft enough to spoon out and delicious with either butter or milk gravy.—Mrs. Anna R. Rose, Castaic, Cal.

SALADS

SWEETMEAT SALAD
FIRST PRIZE

Parboil one-half pound of prunes until tender. While lukewarm remove the seeds. Stuff each prune with stuffed olive, rolling the prune about the olive in the shape of a ball resembling the Chinese Li Chee nut. Seed one-half box of dates, filling the centers with chopped nut meats. Dip each date into the white of one egg beaten stiff and flavored with a pinch of salt. Then roll the meringue-coated date into shredded cocoanut. The dates are baked in a hot oven until the cocoanut browns. This requires but a few minutes. Serve the toasted dates and prunes (which are more colorful when cut in half exposing the red and green of the olive) in a nest of lettuce leaves or on a large fig leaf.—Katherine Lewis, Los Angeles.

CANTALOUPE SALAD
SECOND PRIZE

Cut cantaloupe in half the long way, take out all the seeds and pulp and cut little notches all around. Sprinkle lightly with salt, then fill with the following: One-half peach, one-half pear, one-half apricot, all peeled and cut into very fine slices. Then take half a dozen white grapes and half a dozen red or black. Cut them in half and seed. Make the dressing as follows: One egg beaten lightly, three-quarters cup sugar, juice of one lemon. Work together in double boiler fifteen minutes, cool and pour over the cantaloupe filled with fruit. Sprinkle chopped English walnuts over top. Chill before serving.—Miss Lillian Kuster, Long Beach, Cal.

SPINACH IN A SALAD

Three bunches of spinach, cooked tender. Drain it thoroughly, chop fine, add pepper and salt to taste, then take one cup of home made salad dressing, thin out with a little cream, pour over spinach, toss up lightly. Garnish with hard boiled eggs and chopped parsley.—Mrs. Harriet Thompson, Los Angeles.

SWEET BREAD SALAD

Boil three whole sweet breads one-half hour in water to cover, using one teaspoonful salt in water, cool and remove tissues. Break in small pieces, chop one large stock of celery and three hard boiled eggs, combine with this one small can peas. Mix this with mayonnaise dressing and serve on crisp lettuce leaves.—Alice Brooke, Hollywood, Cal.

BANANA AND GRAPE SALAD

Peel and cut five bananas, cut in half lengthwise, then dice. Cut a bunch of Tokay grapes in halves, remove all seeds, apple diced. Cover with orange juice and cover with sugar, let stand fifteen minutes before serving. Then a salad dressing may be used if preferred; but it is very tasty without.—Mrs. Louis Fleckenstein, Long Beach, Cal.

NORMANDIE DRESSING

Mix in the order given; one-half teaspoonful of dry mustard, one teaspoonful Worchestershire sauce, one-half teaspoonful paprika, one-half teaspoonful pepper, one teaspoonful salt, two teaspoonfuls sugar, three or four drops of tabasco sauce, one-half cup of lemon juice, three-quarters cup of olive oil. Add a small clove of garlic, but remove the garlic after a few minutes. This dressing will keep for some time, so can be prepared ahead.—Polly D. Hinkley, Los Angeles.

WHITE SALAD

One great shaved cabbage (soak in cold water one hour, then dry carefully), two cups marshmallows cut in four pieces, one-half cup almonds (blanched) cut in four pieces, and a small can pineapple, chop in blocks and drain well. Four egg whites beaten well, one-half cup sugar, one tablespoon flour, three lemons, juice only; four tablespoons vinegar, a pinch of salt.

Cook in double boiler when ready to serve. This is nice for any combinations of fruits or used as filling for sweet sandwiches.

RINCONITA SALAD

Boil separately until tender one cupful each of string-beans, green peas, asparagus tips and four artichokes, mix and place on ice. When thoroughly cold add a mayonnaise sauce, place on lettuce leaves and ornament with hard-boiled eggs and olives.—N. Sampson, Los Angeles.

HEARTS OF ARTICHOKE

Soak in cold water, wash well, boil in salted water one hour, trim off outside leaving hearts; drain and chill. When ready to serve, have ready crisp shredded lettuce nests. Place one heart on each nest and add a spoonful of mayonnaise with a little chopped pimiento or if preferred, French dressing. Equally good dressing is a sauce piquant of strained tomato and chili.—Miss Minnie C. Childs, Tustin, Cal.

BAR-LE-DUC SALAD

One glass Bar-le-Duc whole red currant jelly, one roll Neuchatel cheese, large head lettuce. Use mayonnaise or salad dressing. Have plates and salad well chilled. Select the heart leaves of lettuce, using the cup-shaped ones as far as possible. Run cheese through a ricer. Place three lettuce leaves on plate and fill the first with a spoonful of riced cheese, next with Bar-le-Duc jelly and the third with mayonnaise. If a salad dressing is used select one that is not sweetened. Attractive color combinations may be obtained. —Mrs. M. C. Draper, Los Angeles.

"D.A.R." CUCUMBER SALAD

Seven long cucumbers, small bunch of celery, one onion, bunch of lettuce and half a pound of English walnuts. Pare the cucumbers, place them in cold water until all are pared, then cut lengthwise three times and then three times across which cuts them into small dice. Drain in colander fifteen minutes. Scrape celery and cut into as thin slices as possible. Slice onion very thin. Roll lettuce leaves tightly, cut across with scissors making shreds about two inches long. Break up nut meats by rolling on board with rolling pin. Mix all together, add enough salt for seasoning and mix equal quantities of cream and salad dressing. It is better to beat cream before adding.

DUTCH POTATO SALAD

Six medium sized boiled potatoes, one medium sized onion cut fine over the hot potato, one teaspoonful of salt, two hard boiled eggs cut fine, one-half cup bacon fat from two slices of diced fresh fried bacon. Cut potatoes in small cubes, add onion, salt, and dash of pepper, add the bacon diced, pour the vinegar in the hot fat, let come to a boil and pour over the salad. Serve hot, fine with weiners.—Mrs. Robert Broxholme, Long Beach, Cal.

PEACH BASKETS

Use halves of canned or mellow, fresh peaches. Fill centers with finely chopped celery, nuts, red cherries, pineapple and grated cheese, mixed with a sweet salad dressing. Top with a little whipped cream. Into either side of peach half, force a thin crisp celery stick, three and one-half inches long. Tie or pin celery sticks together with little ribbon bows to match color scheme. This makes an attractive handle for the peach, half laden with its salad, which unmistakably resembles a basket.—Mrs. R. W. Stramler, Oatman, Arizona.

EASTER SALAD

Five hard boiled eggs, five medium sized carrots, one-half pound blanched almonds. Pare carrots and put them with almonds through medium knife of food chopper. Add eggs cut or chopped in small pieces. Mix thoroughly and serve on crisp lettuce hearts with cream mayonnaise. Above amount will make six portions and is delicious.

Cream Mayonnaise

One tablespoonful butter melted and cooled, one-half teaspoonful dry mustard, one-half teaspoonful salt, one-half teaspoonful paprika. Mix well, then add two whole eggs to above mixture and beat well with egg beater. Add one-half pint can of sweetened condensed milk and beat thoroughly. Then add one cup vinegar or lemon juice and beat until thick and creamy. This dressing is very easily and quickly made and will keep in ice box for week or more.—Mrs. Lillian D. Rhodes, Los Angeles.

CARDINAL SALAD

Slice cold boiled potatoes in a bowl, add one-fourth as many cold boiled beets cut into slices, grate part of onion over it, and mix with mayonnaise.—M. Sampson, Los Angeles.

DRIED FRUIT SALAD

One ounce each of dried dates, raisins, figs, orange, cherries and fresh cocoanut. Mince fruit, chop nuts, grate cocoanut, pour over this a little sweetened orange juice.—Mrs. Robert Broxholme, Long Beach, Cal.

HARMONY SALAD

Six large, green peppers, three large onions, four ripe tomatoes. Slice in order named in a large skillet. Add one cup of boiling water and cook five minutes. To this add another cup of boiling water, into which one tablespoon of curry powder has been dissolved. Add lump of butter, size of an egg and salt to taste. Cook till the peppers are soft and add one-half pound of grated cheese and cook about three minutes longer. Heap one cup of hot boiled rice in center of large platter and arrange salad mixture around it. Serve hot.—Mrs. T. E. Hunt, Los Angeles.

POINSETTIA SALAD

One can pimientoes, one small cabbage, one egg, small onion, one-half teaspoonful celery seeds. Shred the cabbage with shears, or cutter, grate onion, mix with cabbage all the ingredients, with the exception of pimiento, add a French dressing. Arrange the cabbage in mounds on salad plates. Cut strips of pimiento, and place them to form a star shape or like poinsettia, on top of mound. Rub the yolk of the hard boiled egg through potato ricer and sprinkle in center of pimiento flower.

French Salad Dressing

One cup of oil, olive preferable, one-half cup tarragon vinegar, one-half teaspoonful mustard, one-half teaspoonful salt, one teaspoonful sugar, or honey. A dash of paprika, omit mustard for fruit salad. Place all in a bottle and shake well, then keep in cool place.—Mrs. Robert Broxholme, Long Beach, Cal.

DEVILED CHEESE SANDWICHES

Cut thinly sliced bread in fancy shapes, round or sticks, toast one side quickly. Cream some butter, add a little dry mustard, cayenne, paprika, salt and a few drops of Worcestershire sauce, spread well on untoasted side, cover with grated cheese. Just before serving put under broiler for a minute or two.—Mrs. E. Stern, Los Angeles.

TOMATOES AND BEETS

Pour boiling water over as many tomatoes as needed, skin and cut into halves, scoop out the seeds, place one-half for each portion upon a bed of lettuce, cold and crisp. Fill each half of tomato with grated (cold) boiled beets, sprinkle liberally with chopped (cold) boiled eggs, naturally you season as desired, add a dash of paprika pepper and top with mayonnaise or French dressing. A pretty and nourishing luncheon dish.—Mrs. T. B. Modra, Ontario, Cal.

SOLOMON'S JOY

A dish fit for a king is this salad the proportions for which are sufficient for eight persons. Take four hard boiled eggs, slit lengthwise and remove the yolks. Mix these with five finely chopped walnuts, ten finely chopped ripe olives, a few drops of grated onion juice and sufficient mayonnaise to just hold it together. (You should be able to taste both salt and onion juice.) Stuff the hard whites with these. Skin and slice in thick slices two large tomatoes, skin and cut into large pieces one alligator pear and cook in salted water twenty-four thick asparagus tips. Select crisp lettuce leaves, place these on the individual salad dishes and arrange on them two tomato slices, a spoonful of alligator pear on one tomato slice and on the other a half egg and between the two, three asparagus tips. Pour Thousand Island dressing over the whole and garnish with ripe olives.

Thousand Island Dressing

Portion for two persons. Two tablespoonfuls of mayonnaise, one teaspoonful chopped pimientos, one teaspoonful chopped ripe olives, and one tablespoonful of hot chili sauce. Mix thoroughly.—Eileen Doyle, San Francisco, Cal.

SHRIMP OR CRAB SALAD

One can small French peas, two cans shrimps or crab, one head celery finely sliced, chopped chives, olives and tarragon leaves. Mix all and add six tablespoonfuls French dressing, mix this in and let stand a few moments, then add one-half pint mayonnaise and again mix thoroughly, serving on lettuce leaves and a layer of minced pimiento over the top.—Mrs. J. F. Holmes, Los Angeles.

RAINBOW SALAD

On three crisp green lettuce leaves arrange the following per serving: One slice of pineapple, one slice of orange quartered, one fresh prune halved and pitted if the season be favorable, otherwise one cooked dried prune stuffed with a walnut meat, two maraschino cherries, use whipped cream dressing. Surmount the mound of fruit with one candied California violet.—Mrs. R. L. Redline, Los Angeles.

ARDOM SALAD

For each portion grate a raw turnip, then into a separate dish, grate one raw carrot (small), upon a bed of crisp lettuce or chopped (cold) raw cabbage place a portion of the grated turnips, spread into a flat mass upon center, put a little mound of grated carrot to resemble a fried egg, top with mayonnaise or French dressing. This makes a unique and most acceptable salad and may be served as a first course for luncheon. You may pass cheese straws or Italian bread sticks.—Mrs. T. B. Modra, Ontario, Cal.

CHEESE SALAD

One pound of cottage cheese, two tablespoonfuls sweet cream, one-half cup of chopped nuts, two pimientoes, run over the gas flame to loosen the skin, peel and cut in strips. Mix the above except the pimientoes, thoroughly. Fill a round mold with cold or ice water to chill. Line with wax paper then pack mixture in three layers, putting pimiento strips between the layers, set in cool place or refrigerator. When ready to serve, invert mold, remove paper and cut in slices. Serve on crisp lettuce leaf, with or without dressing.—Mrs. Robert Broxholme, Long Beach, Cal.

CALIFORNIA SALAD

One-half cup ripe olives, four hard boiled eggs, one-half cup walnuts or pecans, two pimientoes. Slice the olives, chop the eggs, nuts and pimientoes and combine just before serving.—H. H. McDonald, Los Angeles.

PERFECTION SALAD

Two tablespoonfuls of gelatine, one-half cup cold water, one-half cup mild vinegar, one pint boiling water, one teaspoon salt, one cup finely shredded cabbage, juice of one lemon, one-half cup of sugar, two cups of finely cut celery, one-fourth can pimientos, finely cut. Soak gelatine in the cold water five minutes. Add vinegar, lemon juice, boiling water, sugar and salt. Strain and when beginning to set, add remaining ingredients. Turn into mold and chill. Serve on lettuce with mayonnaise dressing, or cut in dice and serve in cases made of red or green peppers or the mixture may be served in molds, lined with pimientos. A delicious accompaniment to cold, sliced chicken or veal.—Mrs. T. E. Hunt, Los Angeles.

CHRYSANTHEMUM SALAD

Take large navel oranges and cut a piece off of the navel end, now cut the rind in quarters to within one inch of the stem end, now carefully remove the orange and cut the rind in narrow strips, being careful not to break any and place open side down in cold water for several hours, or over night and it will curl in the shape of a Chrysanthemum. For the filling use three bananas, three oranges and three large slices of pineapple. This will serve six people. A cup of canned or fresh cherries improves it, and any kind of fruit may be used. All fruit except the cherries are to be cut in small pieces. Fill the shells with the fruit and put a spoonful of salad dressing on top, with a red cherry in the center.

Salad Dressing

Two level tablespoonfuls sugar, two tablespoonfuls flour, two eggs, and one cup of diluted vinegar or the juice of the pineapple. Mix well and boil in a double boiler until thick like custard.—Mrs. Hattie Sens Taylor, Redlands, Cal.

DANDELION SALAD

Gather dandelion which grows in high grass, the flat is apt to be tough, look over carefully and wash in several waters. To one pint of dandelion cut in inch pieces, add three hard boiled eggs sliced, four medium sized potatoes boiled with the skins on (remove skins and slice while still warm), one medium dry onion or three green ones cut up very fine, cut eight slices of bacon in small pieces and fry till brown. There should be a good half cupful or more, one half cup of warm vinegar, salt and pepper to taste, combine all the ingredients. Mix well. Fine for luncheon served with bread and butter sandwiches. — Mrs. Anne Brecht, Los Angeles.

CHICKEN GLACE SALAD

One small hen, cover well with water, using liver and gizzard, add to water one onion, one sprig of parsley, two tablespoonfuls of salt, one table spoon of black pepper, one red pepper, one-fourth level teaspoon of allspice. Cover and boil until meat leaves bone. Strip chicken from bone; cut in small pieces with scissors. Put meat in small molds, or one large one, filling only three-fourths full. Strain liquor through fine strainer; add one package of gelatin, stirring well, fill molds to rim with liquor, place on ice, when thoroughly jelled turn out on lettuce leaf, cover with mayonnaise, pieces of sliced olives on top.—Felicie Hardel, Monroe, La.

OLIVE SALAD

One bottle of olives, one-half cup of celery, cut in small pieces, one-half cup of walnuts, one-fourth cup of shredded sweet peppers, one tablespoonful of capers, juice of one lemon, one tablespoonful of salt, two teaspoonfuls of sugar, two tablespoonfuls of vinegar, one pint of boiling water, one-half cup of cold water, and two tablespoonfuls of gelatine. Soak the gelatine in the cold water five minutes and stir into the boiling water, add the salt, sugar, vinegar and lemon juice. Set aside until cold and begins to congeal. Add the other ingredients and pour into small wet molds. Set on ice until hard, then turn out on hearts of lettuce and serve with mayonnaise. —Elizabeth Parker, Burlingame, Cal.

COCOANUT PEPPER SALAD

One can fresh grated cocoanut, six green peppers, six tablespoonfuls ripe olives, pitted, salt, paprika, mayonnaise, one package cream cheese (one-fourth pound) or cottage cheese. Press milk from cocoanut, cut slices off tops of peppers and scoop out insides. Cut olives into small pieces and mix with three-fourths of drained cocoanut and the cheese. Add seasoning; fill pepper shells with mixture; one tablespoon mayonnaise on top of each, sprinkle remaining cocoanut over top and add dash of paprika, serve on crisp lettuce.—Mrs. P. J. Wiseman, Los Angeles.

CARROT SALAD

Use equal parts of carrots, celery and English walnuts. Peel carrots (raw) and dice; cut celery in small pieces; cut nuts in small pieces or put through grinder, using coarse knife. For the dressing use three tablespoonfuls of sugar (rounding for vegetables and heaping for fruit, or according to one's taste); one tablespoonful of flour, one teaspoonful of mustard one-half teaspoonful of salt, three eggs, well beaten, one teaspoonful of butter, one cup of vinegar (half water if vinegar is very strong). Cook until thick. When cool add one-half pint cream whipped until thick. Mix carrots, celery and nuts and add required amount of dressing just before serving.—Grace Vander Veer, Los Angeles.

PEPPER AND FRUIT SALAD

Select an equal number of red and green, sweet peppers. If long, cut in halves, crosswise; if short, cut a slice from stem ends. Remove seeds, chill and arrange on a bed of watercress, lettuce or chicory, having first a red and then a green pepper. Fill pepper cases with a mixture made of grapefruit pulp, grapes, skinned and seeded, and English walnut meats, cut in pieces, having about twice as much of the grapefruit as grapes and nuts. Moisten with mayonnaise dressing. Serve mayonnaise dressing on top of each and sprinkle the green pepper cups with finely chopped red peppers and the red ones with the green peppers, finely chopped. Garnish with halves of English walnuts. —Mrs. T. E. Hunt, Los Angeles.

STAR SALAD

One large banana, cut lengthwise, then in half, put on lettuce leaf in star shape, cut one slice of pineapple, triangle shape, place between star; one-fourth cup of pecan meat, one-fourth cup of peanuts, put through meat grinder, mix with mayonnaise, spread over salad, place a cherry on pineapple.—Felicie Hardel, Monroe, La.

TOMATO AND POTTED MEAT SALAD

To the pulp of twelve tomatoes add two cans of potted ham or chicken, one dozen olives, cut fine, salt and pepper to taste. Put this mixture in the tomato shells, the stem ends having been sliced off to remove the pulp. Serve a generous teaspoon of mayonnaise dressing on each tomato cup and garnish with pecan meats.—Mrs. T. E. Hunt, Los Angeles.

PECAN SALAD

One tablespoon gelatine, two tablespoonfuls cold water, one cup boiling water, four tablespoonfuls sugar, three-fourths cup juice of grape fruit, one-half cup diced celery, twelve pimiento olives sliced, twelve pecan meats. Put in molds, one half of liquid, pecan meats and olives and let stand until nearly set. Keep other half of liquid warm and put on top. Then put celery on top of that. Serve on lettuce with mayonnaise.—Mrs. W. S. Fowler, Long Beach, Cal.

HOLLY AND MISTLETOE SALAD

One pound of soft sweet cream cheese, one can of whole pimientoes, crisp green pepper large, cut long strips of the green pepper and the pimientoes, leaving one-half pimiento whole. Take one half the cheese and mix with the chopped pimiento so as to have it red, leaving one half cheese white, then mold the two colors of cheese in balls, small, set on ice to harden. Arrange the shredded green peppers on large plate, to resemble a wreath, and a strip of pimiento on one side to resemble a bow. Place groups of three white balls and three red in center. This is very effective and delectable.—Mrs. Robert Broxholme, Long Beach, Cal.

MELON SALAD

Take nutmeg melons, cut in halves and remove the seeds. Scoop out the meat with a ball cutter. Chill on ice. When ready to serve, fill the melon shell with very small lettuce leaves, pile in the melon balls, cover well with more small leaves, pour a chilled French dressing over all and serve at once.—Elizabeth Parker, Burlingame, Cal.

PINEAPPLE DAISY SALAD

With a sharp scissors or knife trim the outer edge of a slice of pineapple into points to represent the end of daisy petals, not too small, and place on a lettuce leaf. With the scissors cut strips of canned pimientos and place on the pineapple, regularly around the center, keeping the top ends of the pimiento petals about three-fourths of an inch from the tips of the pineapple petals. In the center carefully round up a teaspoon or so of salad dressing, over which thickly sprinkle paprika. Serve extra salad dressing separately.—Mrs. J. Putney Thomas, Ocean Park Heights, Cal.

SALMON SALAD

One can steak salmon, drained and free from bones, skin and fat. Well picked up with fork. Same quantity of chopped cold potatoes (boiled), one-half cup rolled cream crackers, four small pickles, chopped very fine, teaspoonful onion, chopped very fine. Toss salmon, potatoes and onion well together in earthen bowl and set aside in cool place. When ready to serve, pour dressing over, and toss lightly with forks, until well mixed. Then add rolled crackers and pickles and toss again. Serve immediately on lettuce leaves.

Dressing

Mix well in enameled pan, one level teaspoonful salt, same of ground mustard and sugar, one heaping teaspoonful flour, heaping teaspoonful butter. Beat in two eggs, then stir in gradually, one cup vinegar (not too strong). Place on range and let come just to boil, stirring constantly until thick and smooth. When cool, stir in one-half cup sweet cream. Mayonnaise dressing can be used if preferred.—Mrs. E. C. Lindsey, Los Angeles.

CRANBERRY SALAD

Two pounds cranberries, three cups water, cook and strain through sieve, add one and one-half cups sugar to each two cups cranberry juice. Cook fifteen minutes or so to jell, when cooled, about ten minutes, add one-half cup chopped celery, one-half cup nuts, one-half cup raisins. Put into molds, chill and serve on lettuce leaves, with mayonnaise or cooked dressing, diluted with whipped cream (or part of beaten white of an egg). Garnish with cream cheese balls.—Mrs. J. Putney Thomas, Ocean Park Heights, Cal.

LOUISIANNE LOBSTER SALAD

Marinate lobster in French dressing, highly seasoned, adding to the usual way, a few drops of tabasco sauce. Then put on ice till it is served. Make cup of lettuce, leaving heart leaves in center. Then heap lobster in mound. Sift around, a ring of dried coral, or substitute rings of green and red peppers. Next, chopped yolks and whites of hard boiled eggs. A few feelers add to decorative effect.—Jean Calhoun, Los Angeles.

CACTUS JELLY WITH PISTACHIO CUSTARD

Take six large cactus apples (the prickly pear, which grows everyin California), wash and cut into quarters. Add one quart of water, and boil half an hour, strain through cloth. One ounce granulated gelatine and soak in one-half cup cold water fifteen minutes. Three cups of the liquid from cactus, and add three-fourths cup of sugar. When boiling, add gelatine and stir until dissolved. When cold, beat with egg beater until frothy. Pour into mould and set aside until needed. Serve with pistachio custard.

Custard

One pint milk, one tablespoonful cornstarch, one-fourth cup sugar, one egg, one-half teaspoonful pistachio flavoring. Scald milk, add sugar. Mix cornstarch with a little cold water, and add to milk. Stir until it boils, then add well beaten egg. Bring to boil again, take from fire, and add flavoring.—Mrs. C. E. Cunius, Laguna Beach, Cal.

PARSNIP SALAD

Peel three good sized parsnips, and wash thoroughly. Grate these raw, on coarsest side of grater (meat grinder is not so nice). Over grated parsnips, grate ten English walnuts, on nutmeg grater. Mix thoroughly. Place crisp lettuce leaves on salad plates, dividing the grated parsnips and walnuts into six portions, making a sort of mound of same on the lettuce leaves. Over the mound of parsnips, grate nutmeg to taste. Place a heaping teaspoonful of salad dressing on center of mound. Garnish with ripe olives —Anna B. Dessau, Los Angeles.

TOMATO-CUP SALAD

Select smooth, firm tomatoes of medium size, one for each person. Scald quickly, then plunge into cold water and remove the skin. Carefully scoop out the center of the tomatoes. Drain the pulp thoroughly and add about one-half as much each of chopped celery and onion, preferably green onions. Add just enough salt, pepper and mayonnaise to taste. Blend all with a fork, being careful not to break up the tomato pulp. Allow mixture to marinate for at least two hours, before filling the tomato shells. Serve on lettuce leaves with boiled or mayonnaise dressing on the top of which place a spoonful of chopped parsley, or green pepper, or both.—Mrs. J. Putney Thomas, Ocean Park Heights, Cal.

DUTCH SALAD

Wash, split and bone, one dozen anchovies and roll each one up; wash, split and bone one herring, and cut it into small pieces; dice an equal quantity of bologna or salami sausage, or of smoked ham or sausage; also an equal amount of the breast of a cold fowl or veal; add the same quantity of sliced beetroots, pickled cucumbers and double the quantity of potatoes, which should be cut in larger dice. Add a tablespoon of capers, some chopped olives and hard-boiled eggs; mix all together, keeping out the olives and anchovies to decorate the top. Beat up together, oil and Tarragon vinegar with white pepper and French mustard to the taste; pour over salad and serve.—Mrs. J. H. Holmes, Los Angeles.

SOUTHERN PERFECTION SALAD

Dissolve one tablespoonful gelatine in half cup cold water. Add to one cup boiling tarragon vinegar, or apple (strong cider). Season with salt and pepper. Chili aspic. Then add two cups chopped tomatoes, bell peppers, celery, and tart apple, and two tablespoonfuls crushed nut meats. Turn into individual molds. Serve on lettuce leaves, or nest of tender nasturtium leaves. If latter are used, several blossoms give a charming bit of color.—Jean Calhoun, Los Angeles.

TURNIP SALAD

Six medium sized turnips, wash, peel, and slice very thin, allow to stand in mild salt water, for thirty minutes, drain and place on stove, in sufficient water to cook tender, and allowing all the water to cook up. Now stir in one tablespoonful of flour and two tablespoonfuls of butter. When this is melted, remove from the stove and make dressing as follows: One egg, well beaten, one tablespoonful of sugar, one-fourth cup vinegar, and sufficient water to make the cup full. Mix thoroughly, and pour over turnips, return to stove, and cook until thick. May be served either hot or cold.—Mrs. L. A. Lytle, Ontario, Cal.

MACEDOINE SALAD

One box of gelatine, one orange, one quart of ginger ale, four tablespoonfuls sugar, two lemons, one half scant teaspoonful salt. Soak gelatine in three tablespoonfuls of cold water, dissolve in one-half cup of boiling water. Add ginger ale, juice of lemons and orange, put in sugar and salt, then strain. When this begins to jell, fold in the following fruits, which have all been mixed together. Four tablespoonfuls of Muscat or Malaga grapes, which have been skinned and seeded, four tablespoooonfuls of apple chopped in small dice; four tablespoonfuls of chopped celery, three tablespoonfuls chopped preserved ginger, four tablespoonfuls of diced grapefruit. Mold in individual molds. When ready to serve, place each mold on lettuce leaf, put oil mayonnaise on top with one stuffed olive. This amount will serve twelve people.—Mrs. Albert Schliem, Arroyo Grande, Cal.

SWEET POTATO AND CELERY SALAD

Take equal amounts of cold, boiled or baked sweet potatoes and celery. Cut in cubes, and mix with salad dressing (mostly whipped cream). Serve either from salad bowl or on lettuce leaf on individual plates.—Mabel A. Moore, South Pasadena, Cal.

SHERRY'S BEST SALAD

Two cups cooked spaghetti, cut into inch lengths. Three ripe tomatoes, cut in cubes. Cut one cup of ripe olives from pits. Four hard boiled eggs, chopped fine. One can tuna, shredded, or one pound lean veal, boiled until tender and shredded. Four gherkins or sweet pickles cut fine. One head solid lettuce. Two cups chopped celery hearts. Pour over this in mixing bowl, enough mayonnaise dressing to make moist. This serves eight people.—Mrs. P. C. Prince, Carmel, Cal.

SHRIMP AND TOMATO ASPIC SALAD

Cover half box gelatine with half cup of water and let dissolve. Add to one quart strained tomatoes, one tablespoonful onion, one teaspoonful horseradish, one teaspoonful salt, one teaspoonful celery salt, and celery seed mixed. Bring to boiling point, add to gelatine. Strain and harden. Cloves and bay leaf, add to flavor if boiled with ingredients. Before hardening, add shrimp, finely chopped celery, and green pepper. The aspic is attractive molded in small forms. Serve on lettuce.—Jean Calhoun, Los Angeles.

COMBINATIONS FOR SALAD

(1) Pineapple, grapes, bananas and nuts. (2) Peas, celery, carrots, sweet cucumber pickles and nuts. (3) Apples, celery, olives, nuts and grapes. (4) Potatoes, celery, pimentos, green peppers, green cucumber, pickles, eggs, cress. (5) Cabbage, beets, celery and nuts. (6) Cucumber, beets and cottage cheese. (7) Salmon, cucumber, lettuce and cress. (8) Bananas, dates and nuts. Mix each of the above combinations with mayonnaise dressing and serve on lettuce leaf.—Mrs. Eugene F. Peterson, Los Angeles.

BEET SALAD

One cup cooked, chopped, beets, one-half cup diced celery, one-fourth cup ground peanuts. Mix with a good mayonnaise dressing and serve with toasted crackers.—Mrs. Robert F. Redd, Saticoy, Cal.

ARTICHOKE SALAD

Place a thick slice of tomato on lettuce leaves. Add half a cold steamed artichoke on tomato, cupping center a bit. Fill with cold diced chicken or fresh crab meat. Cover with Thousand Island dressing. Garnish with riced, hard boiled egg. —Mrs. Frank Perry, South Pasadena, Cal.

CABBAGE AND PINEAPPLE SALAD

Two cups finely shredded cabbage, one cup shredded pineapple, one-fourth cup chopped nuts, one-fourth cup candied cherries, two tablespoonfuls marshmallow cream, two tablespoonfuls sweet cream. Lightly toss together the various ingredients and serve on crisp lettuce leaves.—Helen Eloise Sinks, San Diego, Cal.

NEW ORLEANS APPLE SALAD

Six large, firm cored and peeled apples, rubbed with lemon juice. Put into a syrup made from one cup sugar, one cup water, and juice of lemon. Turn gently till tender, then cool in syrup. Put in serving plates after pressing salted almonds or pecans in sides, and filling cores with pineapple, cherries and marshmallows. Serve as a salad with boiled dressing or as a dessert with whipped cream or foamy sauce.—Jean Calhoun, Los Angeles.

VEGETABLE SALAD

Boil, in salted water, a mixture of string beans, peas, cauliflower, potatoes, carrots, asparagus tips, young beets and artichoke hearts. When done, drain, cool and dice the potatoes, carrots and artichoke hearts. Add a few lettuce hearts, the chopped whites and riced yolks of hard boiled eggs (number according to amount of vegetables). Mix well with a few tablespoonfuls of French dressing, and serve with mayonnaise.—Mrs. J. F. Holmes, Los Angeles.

AVOCADO SALAD

Cut fruit in half, lengthwise, stone, and fill cavity with tomato aspic, over which pour French dressing, into which chopped blanched almonds have been stirred. This salad is delicious served with salted crackers or cheese straws, and is most appetizing placed in deep saucers, half filled with cracked ice.—Jean Calhoun, Los Angeles.

C. R. N. SALAD

Cabbage, raisins, nuts, salt, paprika, mayonnaise, olives. One-half head cabbage, finely shredded, one-half cup of seedless raisins, one-half cup of English walnuts, cut in pieces. Mix all together, add a little salt. Serve on crisp lettuce leaves, with mayonnaise dressing. Sprinkle a little paprika on each serving, if desired. Garnish with ripe olives, stones removed, and cut in halves. —Polly D. Hinkley, Los Angeles.

SHAMROCK SALAD

Two green peppers, two Neufchatel cheeses, one-half cup walnut meats, two tablespoonfuls stuffed olives, two tablespoonfuls cream, one head lettuce, salt and pepper for seasoning. Remove stems from peppers, and scrape out seeds and cores. Let stand in ice water, drain, pack with ingredients well creamed, slice and serve on lettuce leaves with Russian or mayonnaise dressing Garnish with sliced radishes.—Mrs. Frank F. Jackson, Los Angeles.

PUCHIDEE SALAD

One medium-sized onion, one small green pepper, one canned pimiento, six apples, one teaspoonful salt, one-half cup cream. Chop onion and peppers very fine. Add apples and chop until apples are fine, but not mushy. (Use a wooden chopping bowl, not a meat grinder.) Add salt and combine the mixture with the cream. The cream must not be too thin, and the amount varies slightly with the kind of apples used. Put in bowl, cover with a plate, and let stand in a cold place at least one hour before serving. This salad is especially delicious served with curried dishes, spiced meats, fried oysters and clams.—Mrs. Edith Gutterson Howenstein, Los Angeles.

CABBAGE SLAW

One cup thick cream, one-fourth cup vinegar, one teaspoonful salt, a little celery seed, two tablespoonfuls sugar. Mix well and add to one quart of cabbage finely shaved.—Mrs. S. C. Hamilton, Glendale, Cal.

BRAIN SALAD

Boil two sets of brains for ten minutes. When cold, cut in dice. Also dice two hard boiled eggs. Cut fine one half as much celery as egg. Moisten with mayonnaise dressing. Garnished with celery tops, parsley, or small nasturtium leaves look pleasing.—Mrs. Frank F. Jackson, Los Angeles.

SALAD A LA CARTE

Juice of one pint can sliced pineapple, one tablespoon vinegar, one tablespoon sugar, one tablespoon butter, two eggs, one-half pound marshmallows, one pint whipped cream. Beat eggs, add vinegar, sugar, and butter. Add egg mixture to pineapple juice and cook in a double boiler until thick. Cut the pineapple and marshmallows into small pieces and mix with the above dressing. Whip one-half pint of the cream and mix with salad. Serves eight. Place a portion of salad in a cart made as follows: Two Baroness crackers, four butterthin crackers, six toothpicks. Take two of the toothpicks and tie the end of one to the end of the other, overlapping them about one-half. This forms one axle of the cart. Repeat this process with the other toothpicks, thus making two axles and one cross bar when completed. Tie the two axles, (in the center) to the cross bar, completing the frame of the cart. Make a tiny hole thru the center of each butterthin cracker and put the ends of the axles thru these holes, forming the wheels. Lay one Baroness cracker between the wheels, forming the floor of the cart. Split the other Baroness cracker and stand one on each side, against the wheels to form the sides of the cart. Make seven carts. Put a lettuce leaf in the cart and in the leaf put a portion of the salad. Whip remainder of the cream, heap on top of salad, and place a cherry or berry on top of cream for decoration.—Mrs. J. M. Brower, Hollywood, Cal.

SALAD CELESTIAL

Cut two pears into dice, add juice of one lime, let stand one hour, add two cucumbers and one small nutmeg melon, diced. Mix well with French dressing, serve on lettuce leaves garnished with asparagus tips. —M. Hamilton, Pasadena, Cal.

POINSETTIA SALAD

Choose the desired number of small, ripe, firm tomatoes. Peel and chill thoroughly. Chill also slices of canned pineapple, and half an hour before serving cut both pineapple and tomato into eighths, and marinate in French dressing separately. Cream a Nippy cheese, add to it a few drops of Worchestershire sauce, a dash of paprika and half as much finely chopped walnuts, as you have cheese. Drain the tomatoes and pineapple, arrange in circles on lettuce, using five sections of the tomato. Put them cut side down so rounding parts will show like the petals of a flower. Pineapple goes between the sections of tomatoes. A pat of cheese in the center forms the heart of the flower. Mayonnaise or pineapple dressing may be served with this, but not on it.—Helen Jackman, Los Angeles.

GRAPE FRUIT SALAD DE LUXE

Peel, section, and remove membrane from six grape fruit. Dissolve one envelope of gelatine in one-half cup of cold water. Boil one and one-half cups of water with one-half cup of vinegar and dissolve gelatine, remove from fire and add the juice of one lemon and two heaping tablespoonfuls of sugar, let cool. When the gelatine is thickened, line a large wet round mold with strips of pimiento, then just a little gelatine, then pack in the grapefruit solidly until full. Pour in enough gelatine to hold together. When cold and hard turn out and fill center with either crab, shrimp, or lobster meat which has been mixed lightly with the following dressing: To one cup of good mayonnaise made with olive oil add one-half cup of chili sauce. Surround the ring with lettuce leaves and sliced tomatoes on which is placed a slice of hard boiled egg. Pass more dressing if needed. Will serve twelve.—Caroline Newberger, Monrovia, Cal.

SPANISH SALAD

One cup of chicken meat, cut in small pieces, one cup of cucumbers, cut in small cubes, one cup chopped English walnuts, two cups of finely cut celery, one and one-half cups of French dressing. Mix in order given and stir well. Serve on crisp lettuce.—Mrs. B. R. Putnam, Exeter, Cal.

CHAYOTE SALAD

One cup diced, cooked chayote, one-half cup diced celery, one-half cup broken walnut meats, one-half cup pimentoes. Marinate the chayote in lemon juice and a little bit of salt twenty minutes. Cut the walnuts rather coarsely, and the pimentoes in strips, saving a few for a garnish. Mix with mayonnaise, arrange strips of pimento on top, and serve on a bed of lettuce leaves.—Mrs. Florence M. Redd, Saticoy, Cal.

PEAR SALAD

Canned pears (two halves for each portion served), oil dressing, fruit coloring, whole cloves, lettuce, cheese balls. Cut a thin slice off the outside of one half the number of half pears used, so that it will lie flat on the plate. Put these on a lettuce leaf and put a small amount of oil dressing in the center of each, not too much or the top half will slide off when put in place. All the pieces to be used for the top should be put on a large flat dish, out side up. Have a small amount of red fruit coloring ready, take a small amount on the end of the finger and touch the pear just where the rosy cheek would be if the skin were on, then with the finger shade off into the white of the pear. Be sure not to put on too much color, only touch the pear in one spot with a very little color on the finger. Take a whole clove and put in the stem end of the pear, leaving about half the clove out so as to be seen. Put these half pears when finished on top of the half which contains the dressing, and serve a whole pear to each person. Soften American cream cheese with a little sweet milk, make into balls and roll in chopped nuts. Serve two with each pear. This is a very attractive salad and easy to make. —Effie M. Young, Los Angeles.

BLACK AND WHITE SALAD

Soak two cups of prunes over night, or use cooked prunes. Remove stones, fill with peanut butter, one pound cottage cheese, salt, and whip up light with fork. Place in circle on lettuce leaf, first a prune, then a ball of cheese, etc. Fill center with mayonnaise.—Mrs. E. F. Hardy, San Diego, Cal.

CRAB SALAD

Sliced tomatoes, fresh crab meat, asparagus tips, lettuce, Thousand Island dressing. A slice of tomato on lettuce; crab meat on the tomato; cover with dressing and garnish with asparagus tips.

Thousand Island Dressing

Four tablespoonfuls of mayonnaise, four tablespoonfuls whipped cream, two tablespoonfuls olive oil, two tablespoonfuls Tarragon vinegar, three tablespoonfuls chili sauce, two tablespoonfuls chives, chopped fine, one egg, hard boiled, chopped fine, one-half green pepper, one-half pimento, juice of lemon and a bit of grated onion. Blend oil, vinegar, lemon, chili sauce. Stir in chives, pepper, pimento, onion. Fold in mayonnaise and whipped cream.—Mrs. B. R. Putnam, Exeter, Cal.

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One small can of pineapple, one small can of pears, one avocado, (pared and cut into small slices), two bananas, one grapefruit (broken into sections, carefully removing all white skin between sections), six English walnuts, cut into small pieces, one small box of strawberries. Cut fruit into medium sized pieces, and drain well. Serve cold on lettuce leaves, using orange cream dressing and whipped cream. Slice one or two strawberries as a garnish for the top.

Orange Cream Dressing

One-half cup of orange juice, yolks of three eggs, one teaspoonful of sugar, a dash of mustard or cayenne, one-half teaspoonful salt. Mix dry ingredients and beat into the well beaten egg yolks. Heat orange juice and pour slowly over eggs, beating all the time. Cook in double boiler until mixture thickens.—Mabelle T. Spaulding, Long Beach, Cal.

GOLDEN SALAD

Mix one cup grated or finely chopped raw carrot, one-half cup finely chopped celery, and one-quarter cup chopped walnut meats. Moisten well with honey. Serve on crisp lettuce leaves and garnish with the tender leaves of celery hearts.—Mrs. Winifred Gray Stewart, Glendale, Cal.

CREAM CABBAGE SALAD

Shave the cabbage very fine with a sharp knife, sprinkle lightly with salt and sugar, let stand a few minutes, then pound and drain.

Dressing

Half a cup of heavy cream, or any quantity needed, add salt, sugar and vinegar to taste. Beat well. Pour over cabbage and mix.—Mrs. A. M. Row, Los Angeles.

EASTER SALAD

Peel smoothly, so that there will be no angles, a turnip and a carrot. Slice in thin slices crosswise. Marinate in French dressing while preparing nests of shredded lettuce on individual plates. Sprinkle a little dressing over the lettuce, and arrange a group of about three slices of turnip in the nest. Place a slice of carrot on slice of turnip to simulate the yolk of an egg. If used at Easter, a downy chicken may be balanced on the edge of each dish.—Phoebe J. Gregory, Eagle Rock, Cal.

BEET AND ONION SALAD

Wash and cook one bunch of beets until tender. Cool and slip off the skins. Cut in dice and place in mixing bowl, add four onions chopped fine, one green pepper chopped fine, one red pepper chopped fine. Toss and blend and then cover with the following dressing : Place in saucepan, one-half cup of bacon drippings, or five tablespoonfuls of butter, three-fourths cup of vinegar, one-fourth cup of water, one tablespoonful of cornstarch, two teaspoonfuls of sugar, one teaspoonful of salt, three-fourths teaspoonful of paprika, one teaspoonful mustard. Stir well to dissolve the cornstarch and spice and bring slowly to boiling point. Cook for five minutes. Cool and turn over the prepared beets.—Mrs. E. D. Fich, Corona, Cal.

CAULIFLOWER SALAD

Cook a head of cauliflower, break in small pieces, and arrange the sprigs on a dish of lettuce leaves. In the center, put a cup of cold boiled peas, sprinkle with salt, paprika and chili. Serve with favorite dressing.—Mrs. E. D. Fich, Corona, Cal.

SALAD SUPREME

Cover a large chop plate with crisp yellow lettuce; in center place a whole cauliflower; be careful not to have it overdone. Garnish with strips of pimiento, surround with hearts of lettuce. Select small hard tomatoes, one for each person served, cut in four sections just enough so the tomato stands open, place four asparagus tips across top with narrow strip of lemon peel and sprig of parsley, scatter round red radishes cut like rose buds through lettuce. If romaine is in season some of the pale green leaves are a very pretty addition. Have all vegetables very cold. A few minutes before serving sprinkle French dressing over salad. Just before serving add mayonnaise or if preferred it may be passed. This is a very attractive and delicious luncheon salad, served with Deviled cheese sandwiches.—Mrs. E. Stern, Los Angeles.

MARYLAND CHICKEN SALAD

Boil in as little salted water as possible, one chicken (preferably an old hen), till tender. Remove all fat, skin, gristle and bone, and chop meat in small pieces, but do not run through meat chopper. Put chopped chicken in sauce pan and add just enough liquor, in which the chicken was boiled, to moisten it good. Take six hard boiled eggs (four will do), and chop whites fine with knife. Mash yolks with large lump of butter, about a teaspoonful of salt, pinch of pepper, one-half teaspoonful mustard, add slowly one-half cup vinegar. Add this to the chopped chicken and simmer slowly for about fifteen minutes. You may add more seasoning if necessary, as tastes differ. Now add chopped whites and simmer slowly for five more minutes, and remove from fire. When cold, add one cup chopped celery, and serve on lettuce leaf.—Mrs. G. Perkins, Santa Paula, Cal.

CHICKEN SALAD

One cup chicken broth, three egg yolks, one-fourth teaspoonful salt, dash of paprika, one and one-half cups cooked chicken breasts, put through grinder, one cup whipped cream, one-fourth package gelatine, softened in one-fourth cup cold water. Add yolks slightly beaten, and seasonings, to chicken broth. Cook until it coats a spoon. Remove from fire, add gelatine, and stir in the chicken. Stir over ice water until it begins to set. Fold in whipped cream. Pour into molds. Serve on lettuce, with mayonnaise dressing. —Mrs. B. R. Putnam, Exeter, Cal.

SALAD DE LUXE

One cup creamed pimento cheese, one cup ground English walnuts, one cup ground seedless raisins, one-half cup ground green olives. Cream the cheese, add the walnuts, raisins and olives. Mix well, then roll into small round balls, chill, then place on crisp lettuce leaves, and pour over the following dressing and serve immediately. Three tablespoonfuls salad oil, three tablespoonfuls grapefruit juice, one teaspoonful catsup, one-fourth teaspoonful salt. Have ingredients cold, mix and beat well before pouring over salad.—Berta L. Shipman, Los Angeles.

COSMOPOLITAN SALAD

Soak one pair of sweetbreads in cold water to cover for one hour. Drain, place in a saucepan, cover with cold water, add a bit of parsley, one tablespoon of lemon juice and a small bit of bay leaf. Bring to a boil and simmer gently for twenty minutes. Cool and cut in dice. Boil four cups of chesnuts in boiling water twenty minutes. Drain, remove the shells and cut in quarters. Place in a large mixing bowl four cups of diced cooked chicken, mix with enough lemon French dressing to moisten, add the sweetbreads, chestnuts, two cups of diced cucumbers, the chopped whites of eight hard-boiled eggs and four hearts of lettuce torn in fine shreds. Mix with a Chantilly dressing and serve on lettuce-covered plates. Garnish with cheese balls rolled in parsley, ripe olives and the yolks of the hard-boiled eggs pressed through a sieve. This salad is to be used as the principal dish for the luncheon.

CRANBERRY AND PINEAPPLE SALAD

One pint cranberries, one cup water. Cook until tender and rub through colander. Add one cup sugar, one tablespoonful gelatine, softened in one-fourth cup water. When cool and before stiff, add sliced pineapple, cut in cubes, blanched almonds, shredded, and celery cut in small pieces. Put in mould or individual moulds and serve with whipped cream, salad dressing or mayonnaise. — H. E. Childs, Hollywood, Cal.

WHITE SALAD

To three-fourths pound marshmallows, quartered, add one and one-half pounds white grapes, seeded, white cherries will do; one quart can pineapple, well drained and cut into cubes, and one-fourth pound pecan meats, broken finely. Mix well in large bowl.

Sauce

Over the fruit, pour an egg mixture, with whipped cream added, and leave over night to soften marshmallows well. The egg mixture: To beaten yolks of three eggs, beat in one-fourth teaspoonful English mustard, juice of one lemon, and cook slowly until mixture thickens. Cool, and add the whipped cream. Pour over fruit.—Mrs. A. L. Wells, Los Angeles.

POTATO SALAD

Slice six medium sized boiled potatoes while warm. Place in mixing bowl and add two onions, chopped very fine, four tablespoonfuls of finely mixed parsley, one green pepper, chopped fine, one teaspoonful salt, one cup of either cooked or mayonnaise dressing. Toss to blend, and garnish with slices of hard boiled egg. The German potato salad is prepared as above, omitting the dressing, and then mince two ounces of salt pork fine, and brown nicely and add one tablespoonful flour to pork fat and blend well, adding one teaspoonful salt, one-half cup of vinegar, one-half teaspoonful pepper, one-half teaspoonful celery seed, and one teaspoonful mustard. Toss to blend, and then turn on nest of lettuce and serve.—Mrs. E. D. Fich, Corona, Cal.

MOCK CHICKEN SALAD

Six cups diced cold boiled veal, one cup chopped celery, three small sour pickles, chopped, three hard boiled eggs, chopped, one teaspoonful salt. Add the salt, eggs, pickles and celery to the veal. Mix well, pour over the following dressing and serve. One cup mayonnaise dressing, one-half cup whipped cream, one tablespoonful chili sauce. Mix and pour over salad.—Berta L. Shipman, Los Angeles.

SOMETHING DIFFERENT IN LETTUCE SALAD

Have lettuce washed and drained. Boil two eggs hard, remove the yolks, add half a teaspoonful of ground mustard, half a teaspoonful of salt, two tablespoonfuls of sugar, a dash of red pepper and work into a smooth paste with a tablespoonful of melted butter. Add to this, condensed milk, or heavy cream (not milk), sufficient to make enough dressing for the quantity of lettuce used, after which add vinegar to taste. Pour over lettuce, mix thoroughly and cut. Garnish with the whites.—Mrs. A. M. Row, Los Angeles.

BRIDE ROSE SALAD

Small leaves of crisp lettuce, holding in shape of a cup with thin toothpicks, one large can of salmon, with a sharp knife cut salmon in curve like a spoon, place two rows around lettuce, place in center yolk of hard boiled egg, chopped. Dressing: The yolk of one hard boiled egg, well mashed with a fork, add the yolk of one raw egg, mixing well, moisten with lemon juice, one full teaspoon of salt, one level teaspoon of white pepper, one-half teaspoon of mustard, one-fourth teaspoon of sugar, one-half teaspoon of onion juice; beat dry ingredients well, add one pint of oil and juice of one large lemon, using frequently while beating in oil, one-half small bottle of well drained capers, chopped, one large dill pickle, drained, chopped fine, six olives cut from seed, remaining whites of hard-boiled eggs cut small, beat well. Put a heaping spoonful in center of rose. This dressing is delicious for any kind of fish salad.—Felicie Hardel, Monroe, La.

ORANGE AND CHEESE SALAD

One pound of cottage cheese, four tablespoonfuls pimento cheese. Mix and form into four inch lengths (banana shaped), on lettuce leaf. Peel and scrape white off of two large oranges. Slice thin, and stand four pieces upright, an inch apart, in cheese. Add mayonnaise at each end of cheese loaf.—Mrs. E. F. Hardy, San Diego, Cal.

FRUIT SALAD IN APPLE CUPS

Select large red apples, hollow out core and some of the meat, and slice a piece from the bottom, so they will stand up as cups. Make a salad of one orange, the inner part of the apples, one banana, cut in small pieces, and one cup of grated cocoanut. Mix well, and fill the apple cups. Spread whipped cream over the top, and into this drop some nut meats, raisins or candied cherries. —Mrs. E. D. Fich, Corona, Cal.

JELLIED ORANGE AND CELERY SALAD

Cook the leaves and outer stalks of two heads of celery in boiling water (or white stock), with a slice of onion, sprig of parsley, bits of carrot, and a small bay leaf, until very tender. Strain and for one pint of liquid, soften one-fourth package of gelatine in one-fourth cup of cold water, and add to the hot stock. Strain again, pour into a shallow mold, and when almost firm, add slices of oranges. Cut jelly into sections for serving. Place in nests of watercress and pass mayonnaise. —Mrs. E. D. Fich, Corona, Cal.

ASPARAGUS AND TOMATO SALAD

This is a pretty salad, easy to make and quite inexpensive. Cut the tops off as many medium sized, firm tomatoes as people you wish to serve. Slice a lemon the round way, about one-eighth of an inch thick. Remove rind from each slice in one piece. Cut all the strips of lemon peel, the same length. Slip strip of lemon peel into the soft part of tomato, so as to form the handle of a basket. Then lay five or six asparagus tips on top of tomato in the basket, and put a spoonful of mayonnaise on each basket. Serve on lettuce leaves.—Mrs. Albert Schliem, Arroyo Grande, Cal.

BANANA AND APPLE SALAD

Line a bowl with four cups shredded lettuce. Slice three bananas and four apples, mix, and put on lettuce. Mix one-half cup peanut butter with one-fourth cup French dressing, and pour over.—Mrs. E. D. Fich, Corona, Cal.

CHERRY SALAD

To a fifteen ounce bottle of red cherries, add one-fourth pound pecan meats, one-fourth pound California dates (seeded), one small can sliced pineapple (diced). Sweeten with two tablespoonfuls sugar. Set on ice to drain and chill. When ready to serve, add marshmallows and salad dressing, made with juice of fruits. Top with a red cherry.—Mrs. E. R. Wileman, San Gabriel, Cal.

TART APPLE SALAD, WITH BANANA DRESSING

For two persons, dice one tart apple (ripe but not of mealy varieties), cut fine, one large, or two small stalks of celery, and one heaping tablespoonful of English walnut kernels. Mash two quite ripe bananas in a bowl, add the juice of one lemon, one tablespoonful of sugar, and one-fourth of a teaspoonful of salt. Stir in the diced apple, celery and nuts, and pile on crisp lettuce leaves, ready on the salad plates. Dust with paprika and serve at once. —Mrs. P. H. Daus, Los Angeles.

PEAR SALAD

Arrange crisp lettuce leaves on salad plates. Open a can of pears, allow two halves to each salad. Cut the halves into four pieces and arrange seven of them about a center, like the petals of a flower. Put the eighth piece across the center. Make a French dressing, allowing for two salads; two tablespoonfuls of lemon juice or vinegar, one tablespoonful of salad oil, one teaspoonful of sugar, one fourth teaspoonful of celery salt and a sprinkling of common salt. When well mixed, add three tablespoonfuls of the pear juice. Pour the dressing over the salads, and sift with paprika on top, or drop a few poppy seeds over them. The above salad may be varied somewhat, by the addition of a tablespoonful of cottage cheese at the center.—Mrs. P. H. Daus, Los Angeles.

BLOSSOM SALAD

On leaves of endive, arrange sections of cold boiled cauliflower, and strips of cold boiled beets, or pimento. For the flower center, use grated raw carrot, to which a little onion juice and celery seed has been added. Serve with a rather sour boiled dressing.—Mrs. H. A. Libbey, Claremont, Cal.

ALADDIN LAMP SALAD

Cut banana in half and set on lettuce leaf on plate with end of banana up. Take stem from parsley and make a tiny green handle and a small piece red pimento on top for flame. Cut apples, nuts and celery in fine pieces and pile around bottom of candle. Pour a thin mayonnaise over all.—Miss Lillian Kuster, Long Beach, Cal.

SHRIMP SALAD

One pint fresh shrimps, one cup shredded cabbage, one cup sliced celery, one-half pint thick cream, six tablespoonfuls of boiled salad dressing, juice of one lemon, one-half teaspoonful salt. Wash and clean shrimps, break into very small pieces, squeeze over them the juice of half a lemon, add a cup of cold water and let stand for an hour or two. Just before serving, prepare cabbage and celery, being sure to have both crisp. Add shrimps, thoroughly drained, and the whipped cream, to which has been added the salad dressing, lemon juice and salt.—Mrs. Albert Schliem, Arroyo Grande, Cal.

CANDLE SALAD

Place a slice of pineapple in a dessert dish. Take a small banana, peel and cut in two, making both pieces the same length. Insert the blunt end in center of the pineapple, to form the candle. Place half a candied cherry on the tapered end of banana, and pour a tablespoonful of mayonnaise on top of banana, letting it run down onto the pineapple as if the candle was melting, the cherry representing the blaze. This is especially appropriate for a George Washington party, or Christmas salad. It can be well used as a dessert by using cream instead of mayonnaise. — Mrs. W. E. Gillett, Alhambra, Cal.

FISH SALAD

Any large fish can be used; salmon, lobster or crab, make daintiest salads. If bought uncooked, boil with carrot, onion, pepper, salt, a bouquet of savory herbs, whole spices, couple bay leaves, and a glass of white wine or vinegar. When cold, flake it and lay in platter. Garnish with rows of lettuce hearts, carrot slices (cooked), slices of hard boiled egg, and slices of pickles, filets of anchovies, and capers. Pour over all a mayonnaise.—Mrs. J. F. Holmes, Los Angeles.

FAIRY FRUIT SALAD

Prepare the dressing by cooking three level tablespoonfuls of butter with two of sugar, and three beaten egg yolks, in a double boiler until thick; then add the juice of a lemon, a seasoning of salt, paprika and celery salt, and cook a few moments longer, stirring mixture constantly. Remove from fire, beat well, and cool thoroughly. When ready to use, add a cup or more of whipped cream. For the salad, combine sections of oranges with half their bulk each of white grapes (halved and seeded), sliced bananas and pineapple. Add some cut pecans or walnuts, and garnish all with cherries and whipped cream. — Mrs. E. D. Fich, Corona, Cal.

SALMON SALAD

Carefully remove all bones and bits of skin from a can of salmon, and pick to pieces with a fork. Add one cup of finely rolled bread or cracker crumbs, two or three hard boiled eggs, finely chopped, three medium sized cucumber pickles, and tablespoonful finely minced onion. Mix all thoroughly with salt and pepper to taste.

Dressing

Place one-half cup vinegar over fire, with heaping tablespoonful sugar, salt and pepper to taste. When almost boiling, add a teaspoonful flour smoothed in one-fourth cup of sweet milk, or cream. With a well beaten egg added, pour into the hot vinegar, and stir over fire until thick and creamy. Stir hot into the salad mixture. When cool, stir again thoroughly. Arrange in salad dish, and garnish and set on ice.—Mrs. Roy McElrath, Pasadena, Cal.

ASPARAGUS A LA JEAN

To make dressing: Take two hard boiled eggs, and two good sized sour pickles, and some truffles. Mince, add salt and oil. Take medium sized can asparagus tips. Arrange about seven on crisp lettuce leaf. Pour above dressing over tips. One can serves four or five.—Jean Fishbach, South Pasadena, Cal.

AGUACATE SALAD

Take four good sized aguacates (called àvocados in California), cut into pieces size of small dice. Mince a small onion and a small bell pepper. Mix these carefully with the diced aguacate. Add salt, pepper and vinegar to taste. Serve on crisp lettuce leaves. This is by far the most delightful way to serve the nourishing aguacate. — Jean Fishbach, South Pasadena, Cal.

TOMATO SALAD JELLY

Cook one quart can, or the equivalent, of ripe tomatoes for fifteen minutes with three bay leaves, twelve pepper corns, one tablespoonful sugar, dash of red pepper, and salt to taste. Strain, and if not one quart, add a little hot water to make up amount. Then add one-half saltspoonful celery seed, and a small onion, grated, and two tablespoonfuls of gelatine, that has been soaked in two tablespoonfuls cold water. Pour into cups about the size of tomatoes, and chill on ice. Serve on leaf of lettuce with a large spoonful of mayonnaise on top.—Helena White, Los Angeles.

BUTTERFLY SALAD

Remove all skin from two grapefruit and three oranges, and cut into uniform slices, across the fruit, and then into halves. Drain juice from a small can of pineapple and cut slices also in halves. Make individual nests of shredded lettuce on serving plates, place two sections of grapefruit in center, with the curved edges together, on these, two of pineapple, and above that, two of orange. Place a strip of pimento down the center and a nut meat at one end, and cover all with French dressing, or serve mayonnaise separately.—Mrs. E. D. Fich, Corona, Cal.

FRUIT SALAD

Three or four large oranges, sliced, one tart apple, one-fourth box raisins (seeded or seedless), one small box shredded cocoanut, one-half cup sugar. Mix well, and serve with or without mayonnaise. — Mrs. C. H. Smythe, Los Angeles.

CELERY ROOT SALAD

Boil some celery roots until tender, drain, cool, and peel off the outer skin. Scoop out a little of the center to form a cup, and chill. Just before serving, fill the cups with cold boiled peas, that have been drained dry, and mixed with French dressing. Place the cups upon a bed of crisp leaves of celery, pour over some French dressing and garnish with cut lemons.—Mrs. E. D. Fich, Corona, Cal.

BUTTERFLY SALAD

Arrange upon individual salad plates, one large round of pineapple, cut in half, with the two round sides not quite together, like wings. Between the two, place a date, stuffed with walnut meat. Slice stuffed olives, laying four slices upon each wing of pineapple. Arrange small hearts of lettuce near one end of the date, and serve with mayonnaise or sweet salad dressing, to which whipped cream has been added.—Mrs. W. F. Hull, Azusa, Cal.

ALMOND FRUIT SALAD SUPREME

One and one-fourth pounds of blanched almonds, eight large slices of pineapple, one can (large) of white cherries, one pound of marshmallows. Cut almonds, pineapple and marshmallows in small pieces, cut cherries in halves, do not chop, but cut. Lightly mix fruit and almonds in earthen dish. Dressing: Boil yolks of five eggs, one cup of rich milk, saltspoonful salt, one-fourth teaspoonful mustard in double boiler until thick. When cold, add the strained juice of one good sized lemon. Whip one large cup of cream and add quickly to the boiled dressing and mix with fruit and nuts. Place on ice for at least three hours, and six hours will greatly improve it. Serve on lettuce leaf, with spoonful of whipped cream topped with a white cherry.—Miss Minnie C. Childs, Tustin, Cal.

TAPIOCA PIMENTO SALAD

Boil one-half cup of minute tapioca in two cups salted, boiling water, until clear. Add one-half cup of mayonnaise dressing, and a dozen chopped olives and stir until creamy. Pour into pimentoes (the large red peppers canned), set aside to cool. Then slice them in rounds and serve on crisp lettuce leaves.—Mrs. E. D. Fich, Corona, Cal.

BEAN SALAD

One can of red kidney beans, three small sour pickles, one small onion, two hard boiled eggs, three tablespoonfuls vinegar, one teaspoonful sugar, one-half teaspoonful salt. Cut the pickles, onion and eggs into small bits, add to the beans, sprinkle over the sugar and salt, add the vinegar, mix well and serve on crisp lettuce leaves.—Berta L. Shipman, Los Angeles.

A BEAUTIFUL AND DELICIOUS SALAD

Pare and core six apples. Place in pan and cover apples with a syrup of one-half cup of granulated sugar and one-half cup of water. Add ten cents' worth of old-fashioned red-hot candies to syrup, placing a few in center of each apple. Cook apples until done. Remove apples to a platter. Cook syrup a trifle longer, and pour over apples and let cool. Serve on a lettuce leaf with mayonnaise.—Blanche Ground, Los Angeles.

FRUIT SALAD

Six large red apples of uniform size, half cup of chopped celery, eighteen seeded raisins, twelve English walnuts, two tablespoonfuls of sugar, one teaspoonful of butter. Remove one slice from stem end of each apple, carefully scrape out the pulp, and put in a dish. Cut out the cores. Pour in dish the celery, seeded raisins, nine of the walnuts, shelled and broken up, add the sugar and butter and stir lightly. Place the apples in a baking dish, containing two tablespoonfuls of water, fill with the mixture. Shell the remaining nuts, place one-half nut on top of each apple and bake until done. Serve one apple with a spoonful of whipped cream on top, to each person.—Mrs. Albert Schliem, Arroyo Grande, Cal.

CARTWHEEL SALAD
(Tuna and Cucumber)

One can tuna, one cup of finely chopped cucumber, one teaspoonful chopped parsley, one-half teaspoonful salt. Mix well with mayonnaise, form into pancake or patty shape on lettuce. Take strips of pimento, and lay on salad to form spokes in wheel. Add mayonnaise in center of wheel. —Mrs. E. F. Hardy, San Diego, Cal.

VEGETABLE, NUT SALAD
(Original)

One large, or two small carrots, one-half dozen Brazil nuts, or walnuts, one-half dozen stuffed green olives, one celery heart, or several celery stalks. Grate two-thirds of the carrot, dice the remainder. Also cut nuts, olives and celery in small pieces, mix all together with a French dressing. Serve on lettuce leaf, with spoonful of mayonnaise on each portion.—Virginia W. Scovill, Los Angeles.

STUFFED PIMIENTO SALAD

Select two perfect pimientoes. Remove seeds and let drain, take two small cream cheeses, mash and mix thoroughly through them chopped English walnuts or pecans. Salt to taste. Press this mixture into pimientoes, taking pains to fill all crevices full. Place on ice until well chilled and firm. Then cut in one-fourth inch slices, using sharp knife. Place on lettuce leaves and serve with mayonnaise. Decorate with sliced fresh cucumbers. Green peppers may be substituted for pimientoes.—Mrs. Esther Silver, Los Angeles.

CHILLED FRUIT SALAD

One cup white cherries, one cup orange, one cup pineapple, one cup cooked peaches, one cup fresh or cooked apricots, one-half cup dates, one-half cup nuts, one cup salad dressing, one pint whipping cream. Cut fruit, dates and nuts in small pieces. Mix with dressing and cream, whipped very stiff, and pack in an ice cream freezer, just as you would to keep ice cream. Let chill in the freezer for at least three hours before serving. This makes one gallon of salad. Serve with nut bread or sandwiches.—Mrs. Helen D. Hanson, Monrovia, Cal.

EGG SALAD

Allow one egg for each person to be served, and one extra for the dish. Boil eggs until they are hard. Cool. Separate yolks from whites, grinding the whites and mashing the yolks with a fork. Mix boiled salad dressing with whipped cream, either sweet or slightly sour. Line bowl with lettuce leaves. Put in a layer of yolks, then a layer of whites, salt, pepper, and cover with salad dressing. Then another layer of yolks, whites, salt, pepper, and salad dressing, etc., being careful not to mix the layers too much. When serving, dip down deep into the dish so as to get several layers.—Marguerite Hoard, Whittier, Cal.

SPANISH STUFFED EGG SALAD

Take six eggs (or whatever number desired), hard boiled, and remove the yolks. Stuff them with a paste made of chopped sardines, (plain sardines in olive oil), one small onion, finely chopped, a spoonful of vinegar, a spoonful of the oil that was in the can with the sardines, salt and pepper to taste. Place them in a dish, cover them with mayonnaise dressing and garnish them with sliced cucumbers, tomatoes, radishes and lettuce. Last, sprinkle them with the yolks of the eggs, finely chopped. — Mrs. M. J. Murchison, Venice, Cal.

SHRIMP, CRAB OR LOBSTER SALAD

Clean the shrimps, crab or lobster thoroughly and pull apart into medium sized pieces. If the shrimps are small, leave them whole. Use one pound of shrimps, two crabs, or two lobsters. Add three hard boiled eggs, and the best part of one bunch of celery, cut into small pieces. Mix with the fish and season well with pepper, paprika and salt (except with the shrimps, use no salt). Make this dressing: One-half pint whipped cream, six tablespoonfuls chili sauce, six tablespoonfuls catsup, one tablespoonful Worcestershire sauce, one teaspoonful paprika, salt and pepper to taste, one-half can pimentoes and one bell pepper, chopped fine. Mix all thoroughly and mix well with the salad. Serve on lettuce. Have all cold.—Anna C. McMillan, Los Angeles.

EASTER APPLES

Four hard boiled eggs, remove shells at once and while hot press into apple shapes. Color with vegetable coloring (red) to represent snow apples. Arrange on crisp lettuce and serve with salad dressing to which has been added chopped olives or pickles. Put clove in stem end and a stem in other end.—Mrs. Esther Silver, Los Angeles.

FROZEN SALAD

One pint mayonnaise, one pint whipped cream (sweetened to taste), one cup diced oranges, six bananas sliced, one small can diced pineapple, one cup maraschino cherries. Mix fruit and add mayonnaise, fold in whipped cream. This mixture fills four baking powder cans. Pack in two parts ice, one salt, let stand three hours. Slice and serve on lettuce leaves with salted crackers. Serves twenty.—Kate Morrissey, Pasadena, Cal.

HARLEQUIN SALAD

Make a good tomato jelly with gelatine, and pour in the bottom of a square bread pan. Put on ice. Next, make a clear gelatine with either finely chopped celery, or onions, or lettuce, or finely chopped asparagus, or grated raw carrots (any one of these), and put in gelatine when cool. When this begins to set, pour on top of tomato jelly, and let harden. For the next layer, use molded spinach. To serve, cut in slices and put on lettuce leaves. Garnish with slices of hard boiled eggs and mayonnaise. —Mrs. C. C. Bell, Artesia, Cal.

BRIDE SALAD

One pound almonds, blanched and cut in halves, one can sliced pineapple, cut in small pieces, one can white cherries, with stones removed and cut in halves, or one pound white grapes, with seeds removed and cut in halves, one pound marshmallows cut in thirds. Boil together the yolks of four eggs, one cup of milk, pinch of salt, and one-fourth teaspoonful mustard. When cold, add the juice of one lemon. Whip one cup of cream, and add the boiled dressing. Mix with fruit, and place on ice twenty-four hours before using.—Marjorie R. Lusk, Santa Ana, Cal.

ORANGE APPLES

Two oranges, grated rind of one, and juice of two, one cup sugar, four apples. While paring and coring apples, set sugar and juice to boil, adding a little water if too thick. Set apples in boiling juice, cook slowly, basting frequently, until apples are clear. Fill centers with red jelly or cream cheese, which is mixed with minced olives.—Mrs. M. H. Weir, Pasadena, Cal.

DUTCH LETTUCE SALAD

One large potato, boiled and crushed with a fork, one large head of lettuce, chopped, one bunch of small onions, sliced fine, one egg, boiled hard and sliced. Put into mixing bowl. Have ready one-fourth of a pound of bacon, diced and fried brown. Use one-half of the grease. Put into it two tablespoonfuls of vinegar and two teaspoonfuls of sugar and a little salt. Pour this over the mixture in the bowl, toss all together with two forks. Serve hot.—Mrs Adah Boyce, Los Angeles.

CHICKEN SALAD

Allow one four-pound chicken (using all the meat except the legs), and four heads of celery to each eight people. If you serve this on lettuce it will easily serve ten persons. Boil the chicken till it is very tender, remove the skin and when very cold cut the meat into dice, sprinkle the meat with a tablespoonful of vinegar, a dusting of pepper and not more than twenty drops of grated onion or onion juice. Wash celery and cut into lengths of a half inch and keep this cold until serving time. Make the mayonnaise using three eggs and a pint of oil and if you have it a half pint of whipped cream. At serving time mix the celery and chicken one quart of each, season it nicely with salt and sufficient mayonnaise to cover each piece, mix thoroughly on a platter lined thickly with lettuce leaves or in a salad bowl, cover with remaining mayonnaise and send to table. This may be garnished with sweet red peppers cut into strips, capers, hard boiled eggs or olives. All meat and fish salads can be made with this recipe.—Mrs. Thos. Draycott, Los Angeles.

RED AND WHITE SALAD

One quart finely chopped or diced cold boiled potatoes, two tablespoonfuls chopped onions, four tablespoonfuls chopped cold boiled beets. Moisten with a good salad dressing. —Mrs. C. C. Bell, Artesia, Cal.

DREAM SALAD

Put one can of tomato soup and one-half can of water on stove and allow to come to boil. Remove from fire and add: one-half package of gelatine which has been soaked in one-third cup of water, two large sour pickles chopped fine, one can pimientoes, one-half cup nuts. Pour into molds and allow to harden. Serve on lettuce leaf with mayonnaise.—Mrs. B. M. Hubble, Alhambra, Cal.

COMBINATION SALAD
(First)

Take small carrots and beets (raw), scrape and chop fine, about three cups of each. Clean and dice one bunch radishes. Cut fine one dozen small green onions. Add one cupful cold peas, if you have them. Chop coarsely one head lettuce. Dress with any desired dressing. One or two cucumbers pared and diced, may be added, also small turnips, pared and chopped fine. Everything used in this salad is to be raw.—Mrs. C. C. Bell, Artesia, Cal.

FRUIT AND MARSHMALLOW SALAD

One-fourth pound dry marshmallows, one-half pint whipping cream, two tablespoonfuls of stiff mayonnaise, one cup of finely cut celery, one cup diced canned pineapple, one cup white grapes, cut and seeded, one-half cup cut dates, two bananas, diced. Cut marshmallows into squares with shears. Whip the cream till very stiff, and add mayonnaise to it, pour over marshmallows and stand on ice for about three hours before using. When ready to serve drain all juice from the fruits which have been previously prepared, add marshmallow mixture, and serve on small lettuce leaves, decorating each service, if desired, with a maraschino cherry.—Mrs. V. W. Kehlet, Culver City, Cal.

CAULIFLOWER SALAD

Place pieces of cold cauliflower on lettuce leaves. Pour over a little mayonnaise. Sprinkle a little grated cheese over all. If one has a few cold peas it improves the looks as well as the taste. Peas can be sprinkled on top of the cheese.—Mrs. A. G. Smith, Benson, Arizona.

STUFFED CELERY SALAD

Lay pieces of nice white celery in iced water one hour, then wipe dry and fill the curved side with pimiento cheese worked soft with a little oil or butter. When filled, smooth off with a knife and give a shake of paprika over them. Then cut the celery with a sharp knife cross-wise in half inch slices. Set on ice until wanted. Serve on a lettuce leaf with a French dressing. This salad is especially liked by men.—H. R. Jones, Los Angeles.

FRUIT SALAD IN GRAPE-FRUIT
Basket

First cut your grape-fruit so as to make a basket with handle over top in which the fruit salad is served.

Salad

Six slices of pineapple, six halves of peach, two oranges, two grapefruit, one small bottle of cherries, one apple. Prepare oranges and grape-fruit freed from the pulp and skin. Cut fruit as fine as you wish, and serve in grape-fruit baskets, with salad dressing on top.—Mrs. Delmore D. Crabb, Calexico, Cal.

POINSETTIA SALAD

Mash in mixing bowl one-half package or its equivalent in bulk, of Roquefort cheese (no other has the desired flavor). Add enough olive oil or salad dressing to moisten well, and beat. Should be a thick cream. Have ready in separate piles one-half cup each of the following: Celery, olives, green pepper, pickles, onions, minced a little larger in grain than when put through a grinder. Add contents to cheese cream and mix well, seasoning with salt and paprika to taste. Drop in large spoonfuls over a small amount of crisp lettuce with a peeled fresh tomato, sliced three-fourths of the way, to represent a poinsettia.—Mrs. Harry B. Logan, Los Angeles.

COMBINATION SALAD

Wash and scrape four large carrots and grate coarsely. Peel and chop coarsely four tart apples. Peel and cut coarsely four medium sized tomatoes. Shred six celery stalks. Pare and dice two large cucumbers. Mix all together with a mayonnaise or boiled dressing.—Mrs. C. C. Bell, Artesia, Cal.

JAPANESE SALAD

Slice four cold boiled potatoes. Add one cup shrimps (cooked and shelled), one cup stoned olives, some boned anchovies, or two tablespoonfuls anchovy paste, two russet apples, peeled and cut in thin slices, some chopped parsley and chervil. A cup of cold boiled mussels should be added if one can get them. Mix well together with a mayonnaise. Two tablespoonfuls chopped onion may be added if wished.—Mrs. C. C. Bell, Artesia, Cal.

PEPPER RINGS SALAD

Put through the meat grinder one-half pound of cream cheese, mix with two pimientoes, six finely chopped green or ripe olives, two small chopped pickles and mix with mayonnaise until it is rather moist (but not very soft). Remove the seeds and membrane from several sweet green peppers, stuff them with the above and chill; when ready to serve, cut the peppers in slices and place several (depending on the size of the peppers) on lettuce leaves and pour over them either mayonnaise or French dressing.—Mrs. E. W. Haynes, Needles, Cal.

FROZEN FRUIT SALAD

Soak two and one-half cups of minced, candied and fresh fruit in a sugar syrup over night. When ready to make the salad, drain and blend with one cup thick mayonnaise to which has been added a cup of stiffly whipped cream, a teaspoonful of powdered sugar and a teaspoonful of gelatine, softened in a tablespoonful of cold water and then dissolved over steam. Mix well, turn into a mold with a water-tight cover, and bury in ice and rock salt for four hours. Cut in slices and serve on crisp lettuce leaves.—Mrs. R. W. Stanhope, Los Angeles.

CHEESE SALAD

Two teaspoonfuls gelatine dissolved in one-half cup boiling water. Pour over one cup grated cheese, add three pimientoes cut fine, one-half teaspoonful salt, dash of tabasco, pinch of mustard. When this begins to thicken beat in one-half cup of cream beaten stiff. Pour in individual molds. Serve on lettuce with mayonnaise and whipped cream. This makes a small portion for eight. An especially good salad for afternoon card parties.—Mrs. A. G. Smith, Benson, Arizona.

CABBAGE SALAD WITH PEAS AND CELERY

Get a good-sized, firm head of cabbage, trim off the outer leaves and scoop out the center and chop, add half as much chopped celery and a can of peas, or the same amount of freshly cooked peas, mix with the following dressing.

Salad Dressing

Yolks of three eggs, three tablespoonfuls vinegar, one-half teaspoonful mustard, one tablespoonful butter, sugar to taste, one cup cream. Mix all together and stir constantly over the fire until it thickens or just comes to a bubble; when cold, if too thick add either vinegar or cream. Mrs. F. W. Wolf, Santa Monica, Cal.

ORANGE SALAD

Chill as many good sized oranges as are wanted. Peel carefully and lay the whole orange in cold water for half an hour, when the white membrane may be easily scraped off with a knife. Brake the orange in half and lay flat side on a board and with a sharp knife cut in as thin slices as possible cross-wise not severing the slices. Slip a knife under the orange and lay in a crisp lettuce leaf. Or the orange may be prepared an hour or two before it is wanted and carefully laid on a plate and put in ice box. Then when wanted slipped on a lettuce leaf. Bend the slices apart in the center to form a groove. Put a teaspoonful of mayonnaise, and if in season put a strawberry on top and unhulled by the side or use maraschino cherries, and over the whole grate a little orange peel.—H. R. Jones, Los Angeles.

EGG SALAD

Shell the eggs while hot and put through a ricer; season with olive oil, lemon juice, paprika, salt and finely chopped chives, chervil, tarragon and pimpernel. Press this into timbale cups, place on ice. When ready to serve, turn out on a slice of tomato on a lettuce leaf and put mayonnaise on the top.—Mrs. J. F. Holmes, Los Angeles.

POTATO SALAD

Six large potatoes, boiled in skins, cold. One cupful cold boiled green peas (or canned), two hard boiled eggs, six sweet pickles. Chop peeled potatoes fine, or cut in small dice. Dice pickles, mix with potatoes and peas, cut eggs fine and add, mix all together with any salad dressing desired, except a French dressing. Diced cucumbers may be added to this mixture.—Mrs. C. C. Bell, Artesia, Cal.

CABBAGE SALAD

One small head cabbage chopped fine. For dressing use one half cup milk, one-third cup vinegar, one-half teaspoonful mustard, one-half teaspoonful salt, a pinch of pepper, two eggs well beaten, one tablespoonful melted butter, one tablespoonful flour mixed in one-half cup cold water. Cook in double boiler until thick, pour over cabbage, serve on lettuce leaf in tomato cups. For tomato cups take even sized tomatoes, cup off tops, remove pulp, place salad in tomatoes.—Mrs. Harry Jordan, Los Angeles.

APRICOT SALAD

One can apricots, one-half cup chopped pecan nuts, twelve marshmallows, one-half cup whipped cream, four egg yolks, four tablespoonfuls vinegar, one tablespoonful sugar, one-half teaspoonful salt, one-half teaspoonful mustard, one teaspoonful butter, a few specks of red pepper. Put egg yolks, vinegar, sugar, salt and mustard in double boiler. When hot add butter. Cook all five minutes. When half cool put in marshmallows cut in small pieces. Put in cool place till ready to serve, then add whipped cream and nuts. A spoonful on each plate over apricots.—Carolyn Savage, Pasadena, Cal.

RIPE OLIVE SALAD

Put small pieces of stale bread in a jar with some bits of dried peppers several days before. Take two cupfuls of these crumbs, two cupfuls of ripe olives and one-half cupful of young onions, sliced thin. Pour over all a cupful of mayonnaise and serve on a bed of lettuce.—N. Sampson, Los Angeles.

CUCUMBER AVOCADO SALAD

Take three medium-sized cucumbers and cut lengthwise through the center so as to remove the centers. Dice three well-chilled avocados and mix with cucumber; salt and pepper to taste and refill cucumbers. Put cucumbers on ice and serve on lettuce leaf with the following sauce; One cup tomato

A PRUNE SALAD

Take fifteen large prunes, steam till tender, also steam a lemon cut in thin slices with the prunes. Remove pits and stuff with chopped dates and nuts (walnuts). Arrange on lettuce leaves and pour over a sweet cooked salad dressing and decorate with the steamed slices of lemon.—Mrs. Levi Rue, Los Angeles.

DIXIE SALAD

One-fourth pound grated cheese, one can deviled ham, (large can), juice of one can pimientoes, onion juice, juice of one lemon, paprika, salt, pepper, one tablespoonful catsup. Mash well, form into oval shapes, then roll one-half pimiento around same. Serve on lettuce leaf with cheese sprinkled over. Serve with crackers which have been brushed with melted butter and sprinkled with paprika, then heated. —Mrs. B. M. Hubble, Alhambra, Cal.

SALAD RECIPE

Place crisp lettuce leaves on salad plates. Shred a small amount of lettuce and place on the center of the crisp leaves; on this place one slice of pineapple. Fill the center of the pineapple with one large tablespoonful of mayonnaise and sprinkle this with finely chopped walnuts, and a little paprika. Then place small strips of pimiento across the pineapple to represent a poinsettia.—Margaret C Arnold, Los Angeles.

DELICIOUS SALAD

One quart shredded cabbage, three or four slices pineapple cut in small pieces, twelve marshmallows cut in quarters or smaller, one-fourth pound blanched and shredded almonds. Mix with any good mayonnaise.—Mrs. F. W. Wolf, Santa Monica, Cal.

MACEDOINE SALAD

Cook separately and until tender, peas, string-beans, beets, celery-root cauliflower, asparagus tips and carrots. Cut fine, cool, and mix lightly with French dressing or mayonnaise and serve on lettuce leaves. If the mayonnaise is used, marinate first in French dressing. This salad is particularly delicious as a border around a mold of aspic.—Elizabeth Parker, Burlingame, Cal.

ORANGE AND DATE SALAD

Peel and seed six oranges and one grapefruit, cut into small pieces; add one pound stoned dates or one-half pound, each of dates and figs, cut into bits, three apples diced and chopped pecan nuts. Serve on crisp lettuce, with a dressing made as follows: Two yolks of egg, beaten light, one-half cup powdered sugar, one cup orange juice, one tablespoon each of lemon and grape juice.—M. Hamilton, Pasadena, Cal.

POTATO SALAD

Six or eight cold boiled potatoes, one small onion, three cold, boiled eggs, one-half bell pepper, one teaspoonful salt, one section garlic, mayonnaise dressing. Slice potatoes very thin, cut eggs, onion, pepper and garlic very fine. Remove all seeds and cross sections from pepper and use just a small section of garlic or half of section, or button, add salt and mayonaise, made as follows: put whole egg in a small deep dish and beat well with a revolving egg beater. When light add cooking oil one-half ounce or so at a time and beat well each time. And continue beating and adding oil until mixture gets thick, then add tablespoonful of lemon juice and salt to taste, pour this over potato mixture, mixing and mashing the eggs well together, let stand a few hours and serve. (Do not use olive oil.)—Dora E. Dotson, Escondido, Cal.

SALMON SALAD

Three medium sized cold boiled potatoes, two hard boiled eggs, one onion, three stalks of celery, one can salmon, including liquor. Cut all ingredients in dice. Season with salt and pepper, use same amount of sugar, as salt, and moisten with cider vinegar. Garnish with celery tops. —Mrs. Frank F. Jackson, Los Angeles.

FROZEN SALAD

Blend six ounce package cream cheese with one pint mayonnaise, add one pint cream whipped stiff, one pound seeded malaga grapes, cut in halves and three cupfuls canned pineapple cut up. Pour into a buttered, covered mold, pack in salt and ice (four parts ice to one part salt) and freeze three hours. Serve on beds of lettuce.—Catharine B. Lewis, Hermosillo, Son., Mex.

TOMATO ASPIC

Three cupfuls tomato sauce, one-half dozen sticks of celery cut in inch pieces, one clove, one-fourth teaspoonful pepper, one teaspoonful sugar, three teaspoonfuls salt, two onions cut fine. Boil thirty minutes until celery is tender, then strain mixture. Soak two tablespoonfuls gelatine in half cupful cold water five minutes. Then pour over it the hot strained mixture and add juice of one lime or lemon. Pour into cold oval molds and chill until set. Serve on lettuce leaves with chopped celery and mayonnaise.—Catherine B. Lewis, Hermosillo, Son., Mex.

TOMATOES A LA BONNE FLANGUETTE

Eight fresh tomatoes. Two hard-boiled eggs. One onion and a very little garlic. Four tablespoons salad oil. Two tablespoons vinegar. Shervil and parsley. Salt, pepper and tarragon. Scald the ripe tomatoes, peel and slice, arranging on a platter. Place in cold place or on ice while preparing the dressing. Chop the eggs, onion, shervil and parsley. Mix with the oil, vinegar and seasoning, blend thoroughly and pour on the tomatoes when ready to serve. Will serve six persons at a cost of approximately 42 cents.—John Raffard, Los Angeles.

FLORIDA SALAD

Peel and slice four pears, two tomatoes, one green pepper, add one cup green peas, mix with a cream dressing and serve on lettuce leaves. —M. Hamilton, Pasadena, Cal.

ASPARAGUS AND TOMATO SALAD

Cut ripe good sized tomatoes in half inch or one inch slices and remove centers. Into each ring put five or six cold asparagus tips, arrange sections on nice crisp lettuce leaves and serve with mayonnaise dressing.—Mrs. Delmore D. Crobb, Calexico, Cal.

AVOCADO FRUIT SALAD

Lettuce, Japanese persimmon, apple, avocado. Place on crisp lettuce leaves, three slices Hychyia persimmons, on these, diced, tart apples, and over these, diced avocado. Drop dessert spoonful mayonnaise dressing on top and sprinkle with finely minced nuts. This salad is beautiful as well as delicious.—Mrs. L. May Christofferson, Hollywood, Cal.

BEAUTY SALAD

Cook one can tomatoes, strain, using one and one-half pint juice, add one level teaspoonful salt and let come to boil, then at boiling point add one package lemon jello, when cool add one cup almond meats or English walnuts, a few pimientoes and a little celery. Chop fine, place in molds on ice. Serve on lettuce leaf with salad dressing.—Mrs. Harry Jordan, Los Angeles.

INDIAN ASPIC

One pint each cold diced mutton and cabbage, one cup tomato soup, one teaspoonful onion juice, four tablespoonfuls granulated gelatine, one-half teaspoonful salt, few grains of paprika and chopped walnuts. Cover gelatine with one-half cup cold water, add tomatoes, seasonings and bring to a boil. Garnish mold with sliced pimientoes, parsley and olive rings. Put in a layer of cabbage, then a layer of chopped nuts, form meat into a roll, and lay on and surround with cabbage. Pour over the tomato jelly and let stand over night. Serve on lettuce or cress with French dressing.—Mrs. H. E. Stowers, Porterville, Cal.

"ONE MAN'S" SALAD

Take one head of lettuce, three young onions with green tops and one hard boiled egg. Use the heart of the lettuce for the body of the salad. Shred the lettuce, chop the onions and mash the egg. Mix the ingredients together, moisten with French dressing. A little mayonnaise on top and serve on the lettuce leaves.—Mary Blake Weaver, Visalia, Cal.

PINEAPPLE SALAD

One-fourth cup of pineapple juice, one-fourth cup of orange juice, one-fourth cup of lemon juice, two eggs (or yolks of four), two cups of sugar, six slices of pineapple, six maraschino cherries or violets, ten cents worth of cheese, one-half cup whipped cream, lettuce hearts. Arrange a slice of pineapple on a nest of lettuce, sprinkle with cheese, grated or put through a ricer, and place a cherry or violet on top. Pass Golden dressing and cheese fingers.

Golden Dressing

Heat juices, beat eggs until light, add sugar gradually, combine with juices and cook in double boiler until spoon is coated like a custard. —Mrs. Eleanor H. Wilcox, Los Angeles.

PINEAPPLE-CUCUMBER SALAD

One envelope gelatine, one-half cup cucumber, one cup canned sliced pineapple (or grated pineapple), one-fourth cup cold water, one-half cup boiling water, one-third cup sugar, one-fourth cup vinegar, two-thirds cup pineapple syrup, one tablespoonful tarragon vinegar, two tablespoonfuls lemon juice, pinch salt. Pare, and chop (or grind) the cucumber, chop and drain the pineapple and add gelatine which has been soaked in the cold water and dissolved in boiling water to which the sugar has been added. Then add the remaining ingredients and turn into individual molds, first dipped in cold water, and chill. Remove from molds and serve on lettuce leaves with cooked or mayonnaise dressing, diluted with whipped cream (or a part of the beaten white of an egg). —Mrs. J. Putney Thomas, Ocean Park Heights, Cal.

FRUIT SALAD

Drain one can sliced pineapple, cut in dice, two tomatoes, peeled and cut in half-inch pieces, two bananas peeled and cut small, the lobes of two oranges. Mix together and put in a deep salad bowl lined with crisp lettuce leaves.—Mrs. L. F. Samples, Glendale, Cal.

HEALTH SALAD

One cup grated raw carrot, two-thirds cup raw beet, one cup chopped celery, one-half cup minced ripe olives, one minced sweet pickle. Toss together lightly with mayonnaise dressing and serve in nests of lettuce.

The Dressing

Beat one whole egg and add slowly three cups of salad oil. Season with one teaspoonful mustard, one-half teaspoonful salt, dash of paprika, one tablespoonful lemon juice. —Mrs. E. T. Daniel, Yucaipa, Cal.

APRICOT SALAD

(Individual)

Place lettuce on plates with four halves of canned apricots, cut four marshmallows in squares, place on lettuce, garnish with chopped nuts and whipped cream. Or use equal parts of whipped cream and boiled dressing.

Boiled Dressing

One-half vinegar, one-half water, two tablespoonfuls sugar, one-half teaspoonful salt, one tablespoonful flour. Boil and whip in yolks of four eggs. Add butter or oil.—Mrs. Elizabeth Allis, Los Angeles.

PISTACHIO SALAD

Two tablespoonfuls of gelatine, one-half cup cold water, one cup of sugar, one-half cup of lemon juice, two and one-half cups of boiling water. Soak gelatine in cold water and pour the boiling water over it; allow this to stand until the gelatine is dissolved, then strain through a cheese cloth, and add to this the sugar, lemon juice, one-fourth cup almond meats, two cups of diced celery and enough green coloring to make delicate shade of green. Allow to stand until firm. All measurements level.—Mrs. Stevens, Los Angeles.

PEAR SALAD RECIPE

One large can of pears, one-half pint whipping cream, one small cup of mayonnaise dressing, one head of nice white lettuce. Whip the cream very stiff so that it will stand up, then add the mayonnaise and mix well. Place on each salad plate one leaf of lettuce, on this place one-half pear, cover with the cream that has been mixed with the dressing, sprinkle with walnut or pecan meats finely chopped and serve. This will serve six or eight people. A little sugar may be added to the dressing if desired.—Mrs. J. W. Newberry, La Verne, Cal.

VEGETABLE SALAD

Two lettuce hearts cut in quarters, two ripe tomatoes peeled and quartered, two cucumbers cut in half inch pieces, two sweet Spanish peppers cut fine, two sprigs of parsley cut fine, two hard boiled eggs cut in thick slices, salt and pepper to taste. Put all in deep bowl and toss together.

Dressing for Salad

Mash finely with fork yolks of two hard boiled eggs. Stir in three tablespoonfuls vinegar, eight tablespoonfuls of olive oil, salt and pepper to taste. Mix with salad and serve on salad plates on lettuce leaf. Garnish with pickled beets, sliced, and one slice of lemon and two small pickles.—Mrs. L. F. Samples, Glendale, Cal.

MACARONI SALAD

Mix two cups of cooked, chilled macaroni (broken in one inch lengths), one cup diced celery, one cup diced fresh tomatoes, one tablespoonful chopped onion, one tablespoonful chopped green pepper, one tablespoonful chopped parsley and two diced hard boiled eggs. Marinate with a French dressing made as follows: One-fourth teaspoonful of mustard, one-fourth teaspoonful of salt, dash of pepper and paprika, teaspoonful of catsup and one of Worcestershire sauce, one half cup of olive or salad oil and four tablespoonfuls of vinegar. Place in salad bowl on bed of lettuce or watercress and decorate with slices of hard boiled eggs. This is a whole meal salad and very nice for lunch.—Mrs. H. L. DeMoulin, Los Angeles.

ANGEL FOOD SALAD

One pound of marshmallows, one can of shredded pineapple. Let this stand over night, when ready to serve add one-half pint stiffly whipped cream and one cup of chopped walnuts.—Mrs. E. W. Haynes, Needles, Cal.

KANATENAH SALAD

Boil until soft two celeriac roots, peel and cut into dice; two tart apples peeled and sliced, one grape fruit peeled and pulp cut into cubes, one-half cup blanched chopped almonds. Mix with French dressing and serve on hearts of lettuce. Celeriac is known to many as celery root. Mary Blake Weaver, Visalia, Cal.

OYSTER SALAD

One can cove oysters, six soda crackers, one stock of celery. Roll the crackers fine, chop celery and oysters together, leaving three or four for garnishing, two hard boiled eggs, chopped fine. Mix altogether, add one teaspoonful salt and dash of paprika. Dressing to be used to pour the mixture: Two eggs well beaten, one tablespoonful sugar, butter size of walnut, scald liquor of oysters, add a tablespoonful tomato catsup (can be omitted if desired). Cook a few minutes and pour over the salad. Garnish with boiled egg and celery tops.—Mrs. Louis Fleckenstein, Long Beach, Cal.

FRUIT SALAD

Mix one quart can of cherries, one quart can of pineapple (diced), six bananas (diced), six oranges cut in pieces, one cup coarsely chopped pecan meats, and one half dozen Turkish figs cut into pieces. Drain thoroughly and place on ice if possible until thoroughly chilled. Serve on lettuce leaves with this dressing. Mix one-half teaspoonful mustard, one teaspoonful sugar, one-half teaspoonful corn starch, one tablespoonful butter and two eggs well beaten. Add one-fourth cup of weak vinegar and cook over hot water until smooth. When cold add one-half pint of whipped cream. Use a part of the dressing to mix with the salad and balance to garnish the top. This will serve twelve persons. —Mrs. H. L. DeMoulin, Los Angeles.

OLIVE SALAD

Run through food chopper one cup each, of raw Spanish peanuts, English walnuts and stoned olives, one large Spanish onion, one apple and one stalk celery. Mix with mayonnaise and serve on shredded lettuce, garnish with slices of cooked beets. M. Hamilton, Pasadena, Cal.

COMBINATION SALAD

One head lettuce, one green chili, one large or two small tomatoes, one-half dozen small green onions, two stalks celery. Tear the lettuce into bite size, chop the onions finely, cut the celery and chili into very small pieces. Slice the tomatoes. Put all into a dish and cover with the following: Two tablespoonfuls vinegar, three teaspoonfuls sugar, one-half teaspoonful salt, dash of black pepper, dash of cayenne, slight sprinkling paprika.—Mrs. C. W. Tilden, Pasadena, Cal.

ORANGE-PEANUT SALAD

One banana, two large oranges, two tablespoonfuls finely ground peanuts. Remove skin from banana, and cut into lengthwise quarters, cut these quarters in half, crosswise. Pare oranges, cut into small slices and sprinkle with powdered sugar. Place alternately orange and banana slices and sprinkle with peanuts. Serve with French dressing made as follows: One-half teaspoonful salt, one-fourth teaspoonful paprika, four teaspoonfuls olive oil, two tablespoonfuls lemon juice. Mix ingredients and stir well before serving. —Mrs. C. W. Tilden, Pasadena, Cal.

ORANGE JELLY SALAD

One tablespoonful granulated gelatine, one-half cup cold water, three large oranges, one-half cup sugar, one cup boiling water, juice of one lemon. Cover gelatine with cold water and soak for ten minutes. Cut the oranges into small pieces and put aside with the juice. Add the sugar to the gelatine, then the boiling water, stir over the fire just to the boiling point. Remove from fire, add the orange and lemon juice. Turn into individual molds and stand aside until cold. When served, place on lettuce leaves and garnish with teaspoonful mayonnaise.—Mrs. C. W. Tilden, Pasadena, Cal.

MULDOON'S SALAD

Equal parts of shredded lettuce, grated raw carrot, finely chopped celery, and ripe olives; mix well and moisten with French dressing, serve on lettuce leaves, and "top off" the whole salad with a teaspoonful of mayonnaise dressing. In the summer time add muscat grapes or chopped nuts.—Mary Blake Weaver, Visalia, Cal.

CALIFORNIA FISH SALAD

One cup tuna fish, four tablespoonfuls piccalilli, one small head California lettuce, shredded. Mix and serve on lettuce leaves, garnished with beet pickles and the following dressing: Boiled dressing—two tablespoonfuls sugar, one teaspoonful mustard, one-eighth teaspoonful cayenne pepper. Mix and add two eggs well beaten, three-fourths cup cider vinegar, three-fourths cup water. Thicken on stove and add one tablespoonful butter. Thin with cream.—Mrs. C. A. Larmore, Redlands, Cal.

FRENCH SALAD

Rub a large piece of dry bread with garlic, put in the hearts of lettuce and shake bowl so the lettuce will come in contact with the bread, then remove bread, slice a bunch of radishes, a bunch of green onions, mix well with the lettuce. At the table make a salad dressing of four tablespoonfuls olive oil, two tablespoonfuls vinegar, one-fourth teaspoonful mustard, dash of paprika, and a few drops of any good meat sauce. Mix well with lettuce and serve on flat plates.—Mrs. Donna Hubbard, Glendale, Cal.

PERFECTION POTATO SALAD

Make an ordinary white sauce of butter, flour and milk and into it put diced cold or hot boiled potatoes. Heat well together and immediately stir in as much grated onion as desired. Only enough white sauce should be used to insure a moist coating to the potatoes. When cold, add mayonnaise dressing, minced parsley and sliced hard boiled eggs and cucumbers if desired. The use of a white sauce insures a much more moist potato salad than marinating, and requires less mayonnaise.—Mrs. E. T. Palmer, Ontario, Cal.

GREEN ONION AND RADISH SALAD

Cut green onions, radishes and a clove of garlic into thin slices. Season to taste, and allow to marinate with French dressing for at least an hour. Place on a slice of tomato and green or bell pepper rings and serve on lettuce leaves with mayonnaise or French dressing.—Mrs. J. Putney Thomas, Ocean Park Heights, Cal.

SWEETBREAD SALAD IN CUCUMBER BOATS

Four cucumbers, one-half cup diced celery, one-half cup whipping cream, one teaspoonful minced parsley, one pair sweetbreads, two-thirds cup green peas, one tablespoonful minced pickle. Choose medium sized cucumbers, pare and scrape out centers to bake boat. Parboil and blanch sweetbreads cut in dice. Mix sweetbreads with celery, peas and enough mayonnaise to make moist. Fill cucumbers with mixture and top with whipped cream. Sprinkle with parsley and pickles and serve on lettuce leaves with two cheese balls on each plate.—Mrs. V. J. Meiklejohn, Los Angeles.

CRAB LOUIS SALAD

Two cans of crab meat, one cup of chopped celery, one cup of sliced green olives. Pick over thoroughly the flakes of crab meat, mix lightly with the chopped celery and sliced olives, then mix with dressing and allow it to stand in a cold place for three or four hours before serving.

Dressing

One cup of olive oil, one pint bottle of tomato catsup, juice of one-half lemon, one teaspoonful of Worcestershire sauce, one teaspoonful of salt, one level teaspoonful of paprika, one teaspoonful of onion juice. Put a little chopped ice in the mixing bowl and rub thoroughly with a clove of garlic, then add the oil and stir in gradually the tomato catsup. When this is well mixed add lemon juice and Worcestershire sauce, then add salt, paprika and onion juice and mix well. Garnish with slices of hard boiled egg and serve on lettuce leaf. This will serve liberally eight people.—(Miss) Olive Fisher, Prescott, Arizona.

MACARONI SALAD

Take two cups of macaroni after it has been well cooked and blanched, add one cup diced cucumber, one pimiento, a small onion and two tablespoonfuls of grated cheese and one-half cup nut meats, blend well with salad dressing.—Mrs. Neale, Hollywood, Cal.

CALIFORNIA MISSION SALAD

Boil six eggs until hard (about twenty minutes). Chill in cold water. When cold put through potato ricer, mix with twelve ripe olives chopped, six finely minced green onions, and mayonnaise. Pile lightly on lettuce with a spoonful of mayonnaise on top.—Mrs. I. D. Schulder, Los Angeles.

FROZEN SALAD

One tablespoonful butter, three and one-half tablespoonfuls flour, two-thirds cup water, and cook as white sauce. Add yolks of two eggs, well beaten, one-third cup lemon juice, one teaspoonful salt, three tablespoonfuls sugar, dash paprika, let cool and then add two tablespoonfuls pineapple juice and beat hard for fifteen minutes; one cup each, pineapple, orange, white grapes and cherries, one cup whipping cream. Put in baking powder cans and pack in ice as for ice cream for two hours. Slice and serve on lettuce leaf with wafers.—Annis F. Smedley, Alhambra, Cal.

CHICKEN SALAD IN ASPIC

Dissolve a tablespoonful of gelatine to one pint can of chicken bouillon. Cover bottom of individual molds set in ice water with the mixture when it is cold. Decorate with hard boiled eggs, making the yolks into small balls for the center and cutting the whites into narrow strips for the edges, making a daisy. Let this become firm. Add a little more of the aspic. Cut breast of cold cooked chicken into small cubes and moisten with mayonnaise to which has been added a small quantity of dissolved granulated gelatine, paprika and salt. Fill the molds with remainder of aspic and chill thoroughly. Remove to lettuce leaves and serve with mayonnaise "egg side up."—Olive Fisher, Prescott, Arizona.

SPANISH SALAD

Cut thin slices of tomato, onion, shredded green peppers and cubes of an avocado. Serve on lettuce leaves with French dressing. Shredded cabbage can be used in place of onions for those who do not like onions. This is a delicious salad. —Helen M. Geiger, Inglewood, Cal.

PERSIMMON SALAD

Select persimmons quite ripe but solid enough to be peeled. Arrange the peeled halves on crisp lettuce leaves. Fill the hollow in each half with finely chopped walnut meats and garnish with mayonnaise made with lemon juice. A very attractive and delicious salad.—Mrs. E. H. Sanford, Claremont, Cal.

JELLED CABBAGE MAYONNAISE

Soak one package of gelatine in one half cup of cold water. Then dissolve in one-half cup of boiling water, cool and add two cups of chopped cabbage, one-half cup of chopped celery, one green and one red, mild bell pepper, one-half cup of sugar, one-fourth cup of vinegar, one-fourth cup of lemon juice, one-fourth cup of chopped onion or chives and season with salt. Mix well. Turn into individual molds, previously wet with cold water. Chill and serve in nests of shredded lettuce. Garnish with mayonnaise.—Mrs. E. Perkins, Pasadena, Cal.

GOLDEN STATE SHRIMP SALAD

One small can or one cup shrimps, one cup lettuce (coarsely cut), one-half cup celery (cut fine), two pimientoes, fifteen ripe olives, three tablespoonfuls boiled dressing, three tablespoonfuls French dressing. Directions: Clean the shrimps and break into small pieces. Cut the lettuce coarsely and the celery and olives rather fine. Cut one pimiento into strips for garnishing and the other into small pieces. Blend all together with the dressing. Garnish the top with the strips of pimiento making it resemble the spokes of a wheel with one-half teaspoonful of boiled or mayonnaise dressing, dusted with paprika, as the hub. This salad with a glass of orange juice makes an ideal luncheon. It serves three persons.—Helen S. Brown, Los Angeles.

ROE SALAD

Fry or steam the roe, set it aside until cold, then cut it in small pieces. Line a dish with shredded lettuce or water cress and lay the roe on it. Serve with either French or mayonnaise dressing. Garnish with sliced lemon dipped in chopped parsley.—Mrs. C. E. House, Yorba Linda, Cal.

MOCK CHICKEN SALAD

Take equal amount of cooked peas, diced celery, pecans, and hard boiled eggs. Mix ingredients together with salad fork; add a teaspoonful salt and a dash of cayenne and pour and mix with thick mayonnaise dressing. Serve on a curled lettuce leaf.—Mrs. Louis Fleckenstein, Long Beach, Cal.

CATALINA SALAD

Cut top from cucumber, scoop out pulp and fill cucumber boats with the following: One cup of canned tuna (forked), one finely chopped green pepper, two chopped hard boiled eggs. Stir the cucumber pulp into the mayonnaise dressing and mix with above ingredients. Fill the cucumber boats.—Hazel Glavey, Los Angeles.

CHEESE STRAWS

One cup grated cheese, one-half cup butter, one and one-half cups flour, one-fourth teaspoonful baking powder. Roll on board one-fourth inch thick. Spread top with grated cheese, lightly run rolling pin over top, then cut in straws about five inches long and one-fourth inch wide. Cook in oven. To serve with salad or soup.—Mrs. Delmore D. Crabb, Calexico, Cal.

ADELAIDE'S SALAD

One can minced pineapple, one cup sugar, juice of one lemon, mix and set on stove to heat. Dissolve one package of gelatine in a little cold water, add to hot mixture and stir until well dissolved. When cold fold in one-half pint of cream whipped and one cup grated cheese. Put in molds and set on ice. Serve on a lettuce leaf with the following dressing: Add one-half pint cream, whipped, to a mayonnaise dressing that is made with one egg, a little onion, celery and green pepper, minced, to suit taste.—Mrs. W. J. Russell, Los Angeles.

CREAM CHEESE SALAD

One package cream cheese, chop three medium sized sweet pickles, one-half cup nut meats, mix with mayonnaise dressing and place in red pimiento shells. Serve on crisp lettuce leaf and place a teaspoonful of dressing on top, on which place an olive.—Alice Brooke, Hollywood, Cal.

GREEN SALAD

One cucumber, one small can pineapple, one-half box Knox gelatine or one box lime Jello, juice of three lemons, small can pimientoes, two apples, and one-half cup sugar. Soak gelatine in cold water, add lemons, sugar, pineapple cut fine and its juice. Let come to boil. When cool add the rest and set.—Elsa C. Stumpf, Glendale, Cal.

FIG SALAD

Two large cups, halved, fresh figs, one-half cup raisins, one tablespoonful dried currants, one-half cup orange juice. Place the figs on crisp lettuce leaves. Sprinkle with raisins and currants. Pour over the orange juice. This salad is as delicious as simple. A sprinkling of finely chopped walnuts may be added.—Mrs. C. W. Tilden, Pasadena, Cal.

PIQUANT SALAD

Cut into small dice one Spanish onion, one cup mushrooms, about twelve red radishes and equal number of green or ripe olives, add some shredded endive and a few capers. Serve on a bed of water cress with the following dressing: One cup of sour cream, juice of one lemon, three tablespoonfuls olive oil, pinch of salt and a dash of red pepper.—M. Hamilton, Pasadena, Cal.

MOLDED VEGETABLE SALAD

Boil two bunches of small carrots in a pint of water. When they are tender, put them through a potato ricer. Season the stock with pepper, salt, one tablespoonful of Worcestershire sauce and one tablespoonful of chili sauce, add carrots and one envelope of gelatine. Pour into a wet ring mold, scatter a cupful of cold cooked mixed vegetables through it. When firm, fill center with pickled beets, serve on lettuce leaves.—Lillian S. Fehlman, Anaheim, Cal.

VEGETABLE ASPARAGUS SALAD

Boil tender, two bunches asparagus, two hard-boiled eggs, cup green peas cooked, half cup lima beans. Chop eggs, mix lightly, serve on lettuce leaves with home made salad dressing.—Mrs. Harriet Thompson, Inglewood, Cal.

PRUNE SALAD

Two cups cooked (stoned) prunes, one cup powdered sugar, one tablespoonful peanut butter, one tablespoonful canned milk, one small head lettuce. Cream peanut butter, sugar and milk. Stuff prunes. Place on lettuce leaves. Sprinkle with raisins crisp lettuce. Serve with rich mayonnaise.—Mrs. Oscar Durham, Los Angeles.

RUSSIAN SALAD

One cup cold cooked beets, one cup green string beans, one cup cold cooked carrots, one cup cold green peas. Let each vegetable stand in a marinade until seasoned, then drain and arrange vegetables in four sections upon a bed of lettuce leaves. Serve with mayonnaise in a separate dish. This is very good.—Mrs. H. S. Graham, Los Angeles.

PEANUT BUTTER-CARROT SALAD

Put peeled raw carrots through food chopper (using medium fine blade), or grate them, mix with an equal quantity of peanut butter. Pile on a lettuce leaf and cover with mayonnaise dressing. Serve with small salted soda wafers. This also makes a delicious dark bread sandwich which is healthful and nourishing.—George Fitzgerald, Los Angeles.

WHIPPED CREAM SALAD

Beat one cup of rich cream very stiff, flavor with a bit of sugar and lemon juice. Cut fine one slice of pineapple, eight candied cherries, one slice of candied orange minced, small bits of preserved ginger and twelve blanched almonds. Add this to the cream when ready to serve. This will serve six people.—Mrs. Louis Fleckenstein, Long Beach, Cal.

CARROT AND PECAN SALAD

Also can be used as a sandwich filling. Select tender carrots, eight small ones, run through food chopper. Grind enough pecans to make a third the amount of carrots. Pour over this a teaspoonful of olive oil, one-half teaspoonful salt, same of onion salt, a dash of paprika. Serve on lettuce leaf, or tender inner cabbage leaf.—Mrs. Louis Fleckenstein, Long Beach, Cal.

FISH SALAD

Remove bones and skin of fish and chop one cupful medium fine; add one-half cup celery cut fine, one-half cup chopped cabbage, one-half cup chopped sweet cucumber pickles, two hard-boiled eggs cut into small pieces, salt to taste. Pour mayonnaise dressing over the above ingredients and serve on lettuce leaf. Garnish with tiny pickles and slices of hard-boiled eggs.—Mrs. Eugene F. Peterson, Los Angeles.

SALAD DRESSING

ROQUEFORT DRESSING

THIRD PRIZE

One-quarter pound of Roquefort cheese, two tablespoons of olive oil. With a silver fork work the oil into the cheese until it makes a smooth paste, adding more oil if necessary. Whip one-half pint of whipping cream until stiff and then whip the Roquefort paste into the cream. In serving with head lettuce pour a little French dressing over the lettuce and put a tablespoon of the cream Roquefort dressing on each serving. This is also a delicious filling for Roquefort cheese sandwiches.—Mabelle T. Spaulding, Long Beach, Cal.

SALAD DRESSING

Put one cup of evaporated milk in a double boiler and let come to a boil. Mix the following dry ingredients: One-half teaspoonful mustard, two and one-half rounded tablespoonfuls flour, one-half cup sugar, one level teaspoonful salt. Add a little water to the dry ingredients and pour into the hot milk. Stir until smooth, then add one-half cup of vinegar or lemon juice. Cook ten minutes, then add the yolks of three eggs, or two whole eggs. Remove from stove and beat with a Dover egg beater several minutes until very smooth and creamy.—Mrs. Eugene F. Peterson, Los Angeles.

THREE-MINUTE MAYONNAISE

All of the ingredients should be very cold. Half teaspoon salt, two tablespoons lemon juice or vinegar, eighth teaspoon dry mustard, few grains cayenne or paprika, one whole egg and the yolk of one egg and one and a half cups of olive or table oil. Mix salt, cayenne and mustard in a bowl, add vinegar or lemon juice and then put the eggs in carefully so as not to break the yolks. Pour in oil a quarter of a cup at a time and beat with a dover egg beater until well blended. Continue until all the oil is used. When finished it should be stiff.—Mrs. M. C. Draper, Los Angeles.

COOKED MAYONNAISE

Mix the yolks of three well-beaten eggs with one tablespoon of olive oil, one tablespoon of sugar, two teaspoonfuls of salt and two teaspoonfuls of mustard. Mix well and beat in half a cup of vinegar and one cup of light cream. Place in a double boiler and stir until thick and smooth, like custard. For forty portions.

DRESSING A LA REINE

One quart mayonnaise, one pint chili sauce, one bunch minced chives, eight pimientos, four minced hard-boiled eggs, one-half bottle stuffed olives, twelve minced sweet pickles, one teaspoon paprika, one cup whipped cream, one teaspoon celery seed. Mix thoroughly and serve on lettuce or combination vegetable salad.—Chef Stenro.

THOUSAND ISLAND DRESSING

Press yolk of three hard-boiled eggs through wire sieve. Add one-half tablespoon of dry mustard, one heaping tablespoon of powdered sugar, one-fourth teaspoon salt and pinch of paprika, one tablespoon olive oil, two tablespoons of vinegar, and five or six tablespoons of best chili sauce, according to taste.

When ready to serve add a wine glass of thick sweet cream. To be served on lengthwise quarters of crisp head lettuce.—Mrs. Frank Schliff, Los Angeles.

FRUIT SALAD

One pound malaga grapes, one bunch celery, one-half pound English walnuts, twice as much apple as celery, cut up fine.

Dressing for Fruit Salad

Four tablespoonfuls vinegar, two tablespoonfuls butter, one-half pint whipping cream, three egg yolks. Boil vinegar, sugar, and butter together. Add well beaten egg yolks. When ready to use, add one-half pint whipped cream. This may be used for any fruit salad and is very fine.—Mrs. H. S. Graham, Los Angeles.

SALAD DRESSING

Four heaping tablespoonfuls powdered sugar, one teaspoonful salt, one teaspoonful paprika. Mix. Add four tablespoonfuls vinegar, ten tablespoonfuls salad oil and one tablespoonful Worcestershire sauce. Shake well before using. — Mary Weedon, Bell, Cal.

FRENCH DRESSING

The grated juice of one onion, two tablespoonfuls catsup, one-half tablespoonfuls made mustard, one teaspoonful (scant) of salt, one-half teaspoonful sugar, one-half teaspoonful paprika. Mix thoroughly and stir in slowly one-half pint of olive oil. When well mixed, add the lemon juice to suit the taste, and some finely chopped chervil and tarragon leaves. Bottle and shake well before using. Keeps indefinitely. — Mrs. J. F. Holmes, Los Angeles.

NONPAREIL SALAD DRESSING

Eight eggs, yolks well beaten, one tablespoonful salt and one of white pepper, one cup white sugar, one tablespoonful mustard, pinch of cayenne, one-half cup rich cream. Mix these ingredients thoroughly, then put on the stove one-half pint of vinegar and one cup butter. Let it boil and pour over the other ingredients, stir constantly. This dressing may be bottled and corked, and kept for several weeks. Will be found very convenient to have on hand.—Mrs. Dilla Failor, Los Angeles.

SALAD DRESSING FOR FRUIT SALAD

Six tablespoonfuls fruit juice (four lemon and two of pineapple, orange or pear), three tablespoonfuls of melted butter, heat fruit juice and butter to boiling point in double boiler, beat four egg yolks with four tablespoons of sugar, add boiling mixture to the egg mixture, then return to the double boiler, cook until thick, stirring constantly. After taking dressing off, add one-half teaspoon of salt, one-quarter teaspoon of paprika and one-fourth teaspoon of mustard. Set aside to cool. Beat into this one small can of condensed milk or use one-half pint of thick cream.—Mrs. W. E. Ferguson, Los Angeles.

SWISS SALAD DRESSING

Three yolks of eggs, beat, one-half cup of honey, bring to boil, add egg yolks, beat over fire one minute. Take from fire, beat until cool; four tablespoons olive oil, juice of one lemon, one-half teaspoon salt, add, beat and set away in cool place. Add one cup whipped cream at serving time. Delicious dressing to serve with fruit salads.—Mrs. P. J. Wiseman, Los Angeles.

COOKED DRESSING

One teaspoonful mustard, one teaspoonful salt, one teaspoonful celery salt, two teaspoonfuls flour, two teaspoonfuls sugar. Mix well and add one egg to the dry mixture. Add one-half cup canned cream (slightly diluted), one-half cup vinegar, and lump of butter, size of small egg. Cook in double boiler until thick, stirring constantly. Remove from fire and beat smooth.—Mrs. J. F. Holmes, Los Angeles.

SALAD DRESSING FOR LETTUCE
(For four or six persons)

Two hard boiled eggs, let cool and crush with fork until thoroughly pulverized. Four slices thin crisp bacon, let cool and crush with fork until pulverized. Use medium sized bowl, holding about three or four cups, into which place two or three tablespoonfuls of crushed ice, then add one-fourth teaspoonful salt, several dashes paprika, four tablespoonfuls mayonnaise dressing, juice from one lemon, then add eggs and bacon and stir well. Serve on lettuce.—Mrs. Ellen Salmon, Los Angeles.

CHEESE DRESSING FOR LETTUCE

One cup grated American cheese, fourteen tablespoonfuls salad oil, two tablespoonfuls vinegar. Season with salt, paprika, dash of cayenne, pinch mustard, etc. Put cheese in bowl, add six tablespoonfuls salad oil. Beat with Dover egg beater until thoroughly blended and creamy. Add seasonings and remainder of oil. Then add vinegar, stirring only enough to blend. Otherwise the dressing may curdle. This quantity is ample for six large servings of lettuce. Its charm lies in the simplicity with which it is made, as well as its flavor, (original recipe).—Mrs. Ira J. Wolf, Los Angeles.

HORSERADISH DRESSING

One cup heavy cream, one level tablespoonful grated or evaporated horseradish, two tablespoonfuls lemon juice, salt, paprika.—Mrs. E. W. Haynes, Needles, Cal.

THOUSAND ISLAND DRESSING

Two cups mayonnaise dressing, one half cup chili sauce, one-half cup whipped cream, two hard boiled eggs (chopped), two tablespoonfuls chopped chives, two tablespoonfuls chopped pimiento, one tablespoonful chopped green pepper, one tablespoonful chopped cucumber, one-third teaspoonful salt. Mix the mayonnaise and cream, add the eggs, chives; pimiento, peppers, cucumber and salt, and lastly the chili sauce. Mix all well together and keep in a cool place. Should not be kept more than two days. Is better used as quickly as possible.—Berta L. Shipman, Los Angeles.

MAYONNAISE DRESSING

One or two hard boiled eggs, one or two raw yolks, one-fourth teaspoonful mustard, one-half teaspoonful salt, more if desired. One pint salad oil, one and one-half pints can be used, especially when two raw yolks are used, vinegar to thin. To combine, peel the hard boiled eggs, put the yolks in a bowl, reserving the whites in a dish. Mash the yolks finely with a silver fork, add mustard, salt, and yolk or yolks of raw eggs and mix thoroughly. Start with a little oil and mix well, add a little more, not more than a teaspoonful at a time. When stiff, add a few drops of vinegar, enough to thin. Then add oil until stiff, add a little more vinegar, and so on until the oil is used. When half the oil is used, the quantities of oil can be increased. When all oil is used, cut the whites of the two boiled whites of the eggs in fine pieces and mix them in the dressing. Add paprika as desired. Put this in a clean bowl and cover with a dish and place in the ice box, or where it is cold. For a specially nice dressing, add a little whipped cream. By adding chili sauce to this dressing, and a little horseradish, this makes a good dressing for lobster cocktail.—Miss Grace Johnson, Long Beach, Cal.

SALAD DRESSING WITH OIL

Two egg yolks, two tablespoonfuls salad oil, one-half teaspoonful dry mustard, one-half cup of sweet or sour cream, two tablespoonfuls lemon juice, one-half teaspoonful sugar, a dash of cayenne and the same of salt. Beat the yolks well, add the oil slowly, beating all the time, then all the other ingredients, the lemon juice last of all. Cook in a double boiler until thick, but do not let the mixture boil. Set aside to cool. Add a dash of lemon juice and cream, plain or whipped, just before serving.—Mrs. Albert Schliem, Arroyo Grande, Cal.

JERUSALEM DRESSING

One cup vinegar, one-half cup butter, one-third cup water, one tablespoonful cornstarch, three tablespoonfuls sugar, one teaspoonful salt, one-fifth teaspoonful cayenne pepper, two tablespoonfuls chopped pimento, one egg, one cup whipped cream. Add butter, sugar, salt and cayenne to the vinegar, bring to a boil, mix cornstarch in the water, and add to boiling vinegar, let thicken, remove from fire, and beat in the yolk of egg, then the stiffly beaten white. When cold, stir in the whipped cream and chopped pimento.—Berta L. Shipman, Los Angeles.

BOILED SALAD DRESSING

Two level tablespoonfuls butter, two level tablespoonfuls of flour, two level teaspoonfuls sugar, one level teaspoonful salt, one level teaspoonful mustard, a few grains of cayenne, one cup milk, one-half cup hot vinegar, yolks of two egs. Make a white sauce of dry ingredients, butter and milk. To make white sauce, put butter in a sauce pan, stir until melted and bubbling, add flour mixed with seasonings and stir until thoroughly blended. Pour on the milk gradually until well mixed. When sauce is smooth, add hot vinegar. When thickened, pour onto beaten yolks, then return to the stove and cook a few minutes. Be careful not to cook the eggs too much. This makes one pint and if kept on ice in a sealed Mason jar, it will keep a week. Add a little cream to thin the dressing when you want to use it.—Mrs. Albert Schliem, Arroyo Grande, Cal.

PINEAPPLE DRESSING

Put into a sauce pan, six tablespoonfuls pineapple juice, three tablespoonfuls sugar, and butter size of an egg, or two level tablespoonfuls. When beaten stir in two well beaten eggs, a pinch of salt and paprika. Cook in double boiler until it thickens. When cold, add a half pint of cream, whipped. — Helen Jackman, Los Angeles.

GRAPE JUICE DRESSING

A delicious dressing for fruit salads is made with grape juice. Beat two eggs very light, add a pinch of salt, two tablespoonfuls of sugar, a small cupful of grape juice, and cook until thick. When cooled, beat with an egg beater until very smooth. It may be mixed with whipped cream if liked.—Mrs. L. I. Sturm, Los Angeles.

MAYONNAISE

Have dishes and ingredients cold. In bowl put yolk of one raw egg, add one-fourth teaspoonful salt, dash of cayenne pepper. Stir until thick. Add few drops of olive or salad oil, and stir, add more oil few drops at a time until mixture balls on fork. Thin with a few drops of lemon juice, then add more oil. Alternate in this way until one cup of oil is used, and dressing is thick. Beat white of egg stiff and fold in last. Juice of one lemon will be needed according to its acidity.—Mrs. R. O. Houtz, Monrovia, Cal.

BOILED SALAD DRESSING

Yolks of seven eggs, beaten well, then drop three tablespoonfuls of olive oil in slowly, beating continually. Add one-half cup of melted butter slowly, then one-half cup of vinegar, beating it as added slowly. Then juice of one lemon, slowly, and beating. Cook in a double boiler until it thickens. Remove from range and sift in the following ingredients, which have been previously sifted, till blended: Four teaspoonfuls salt, one and one-half tablespoonfuls mustard, one-half teaspoonful of white pepper, three tablespoonfuls sugar. Return to stove and beat thoroughly. If necessary, thin slightly with whipped cream.—Miss Pauline Shirk, La Verne, Cal.

EGG SALAD DRESSING

Boil two eggs twenty minutes. When cold, shell, mince fine, add one-fourth cup of vinegar, one-half cup of salad oil, pepper and salt to taste. Mix and pour over salad.—Mrs. E. D. Fich, Corona, Cal.

FRUIT SALAD DRESSING

Two eggs, two tablespoonfuls sugar, two tablespoonfuls flour, one cup equal parts of pineapple, orange and lemon juice. Beat yolks and whites of eggs separately. With yolks, mix sugar, flour and cup of fruit juices. Cook in a double boiler until thick, stirring constantly. Cool, then beat into the whites of egs.—Mrs. Wm. Wakefield, Santa Ana, Cal.

THOUSAND ISLAND SALAD DRESSING

Six young green onions, chopped fine, one dill pickle, chopped fine, two tablespoonfuls capers, chopped fine, one cup of mayonnaise dressing, one-half cup chili sauce, two pimientoes, or Spanish sweet peppers, chopped fine. This mixture makes about one pint, and is excellent, served on any vegetable salad.—Gertrude D. Loomis, Hollywood, Cal.

CHEESE SALAD DRESSING

One egg yolk, two tablespoonfuls lemon juice, one teaspoonful mustard, one cup grated cheese, one cup olive oil, paprika, one teaspoonful salt. Beat the yolk of one egg, add lemon juice, mustard, salt and paprika. Mix well. Add cheese. Stir mixture until perfectly smooth, then gradually add olive oil. This dressing will remain in excellent condition for several days if kept in refrigerator.—Hazel Glavey, Los Angeles.

MAYONNAISE

One teaspoonful salt, one teaspoonful paprika, one teaspoonful sugar, one tablespoonful catsup, one teaspoonful made mustard, one teaspoonful onion juice, add well, and beat in one cup olive oil and four tablespoonfuls lemon juice. While beating, place a clove of garlic in the bowl, which should be removed before serving. Finely chopped chervil and tarragon leaves to be added when serving.—Mrs. J. F. Holmes, Los Angeles.

SALAD DRESSING

One pint salad oil, one egg, one-half teaspoonful salt, one-fourth teaspoonful black pepper, one-half teaspoonful mustard, one teaspoonful vinegar. Beat whole egg and add oil gradually until all is used, then add seasoning.—Mrs. Norfleet Callicott, Whittier, Cal.

UNCOOKED SALAD DRESSING

One cup olive oil, one cup catsup, one tablespoonful sugar, one tablespoonful vinegar, one tablespoonful Worcestershire sauce, one tablespoonful salt, one teaspoonful paprika. This is fine on a fruit salad. Omit sugar if used for other salads.—Mrs. J. B. Van Nortwick, Los Angeles.

LEMON DRESSING FOR FRUIT SALAD

Yolks of three eggs, two tablespoonfuls flour, one-half cup sugar, one cup lemon juice, one-half cup water. Mix all ingredients, and cook in double boiler until thick, stirring frequently, that it may be smooth. Serve with any fruit salad, when cold.—Mrs. W. H. Truitt, San Gabriel, Cal.

SALAD DRESSING

One-half tablespoonful mustard, two scant tablespoonfuls sugar, two teaspoonfuls salt, one tablespoonful flour. Mix together and add little water and rub to a paste. Three eggs, well beaten, two-thirds cup vinegar (or nine tablespoonfuls). Stir all together thoroughly, then one-half pint of milk, butter size of an egg. Cook in double boiler until thick. This is good for all kinds of salad.—May S. Wixom, Los Angeles.

FRENCH DRESSING

Place in a shallow bowl, a teaspoonful of salt, half as much paprika, and other seasonings to taste, such as celery salt, black pepper, onion juice, garlic, or some of the table sauces, and mix thoroughly with half a cup of olive or salad oil. Add the juice of a lemon and beat thoroughly. This dressing may be made in a glass fruit jar, and kept in a cool place, to use as needed. As the ingredients separate easily, the contents must be well shaken before opening the jar.—Mrs. E. D. Fich, Corona, Cal.

BANANA DRESSING

To stiffly beaten whites of two eggs, add one thinly sliced banana, sweeten with powdered sugar, and chill. This is a fine substitute for whipped cream.—Jean Calhoun, Los Angeles.

ECONOMICAL MAYONNAISE

Into one level tablespoonful of butter, rub thoroughly one-half teaspoonful dry mustard. Then add alternately one tablespoonful vinegar and olive oil. Beat well and repeat until you have used six tablespoonfuls each of vinegar and olive oil. Then beat in yolk of one egg and one-fourth teaspoonful salt. Lastly, add the stiffly beaten white of the egg and paprika to taste.—Maud E. Butler, Los Angeles.

SALAD DRESSING

Two cups orange juice, juice one lemon, one cup sugar. Let come to a boil. Beat three eggs light and add a small tablespoonful cornstarch, and pour the whole into the boiling juice and stir until quite thick. Take from fire and put in a pint jar, and when wanted, beat up some heavy cream and add to it. Keep in refrigerator. Will be usable for some time if kept in a cool place.—Lillian M. Gillis, South Pasadena, Cal.

FRUIT SALAD DRESSING

One-half cup lemon juice, two eggs, one-half teaspoonful salt, one-half teaspoonful mustard, three tablespoonfuls melted butter, one-half cup cream, one tablespoonful sugar. Beat eggs until light, add cream, sugar, salt and mustard. To this add lemon juice gradually, and then the melted butter. Beat with a rotary egg beater, and set on ice to thicken.—Mrs. Delmore D. Crabb, Calexico, Imperial Valley, Cal.

FRUITED FRENCH DRESSING

Six tablespoonfuls oil, two tablespoonfuls lemon juice, one tablespoonful finely chopped candied cherries, one tablespoonful finely chopped candied pineapple, one teaspoonful finely chopped candied orange peel, paprika to taste. Blend together the oil and lemon juice and pour over the other ingredients. Beat well before serving. To be used on hearts of lettuce, making a temptingly pretty salad. — Helen Eloise Sinks, San Diego, Cal.

CHANTILLY DRESSING

Beat into four cups of mayonnaise one cup of heavy cream beaten stiff, and the stiffly-beaten whites of three eggs.

SAN DIEGO SALAD DRESSING

One-half cup vinegar, one-half cup water, one teaspoon sugar, one teaspoon butter (heaping). One egg, one-fourth teaspoon salt, one teaspoon flour (level), and one-half cup sour cream.

Heat the vinegar, water, butter and sugar together. Beat the egg and salt together. Mix the cream and flour. Add the hot mixture to the egg, slowly, beating meanwhile. Add the cream and flour mixture and return to the fire, stirring constantly until thick. May be varied by adding minced onion or more sugar.—Helen Eloise Sinka, San Diego, Cal.

SALAD DRESSING

One small can of condensed milk, one pint of salad oil, one teaspoon of salt, four tablespoons of vinegar. Milk and oil should be cold. Have a deep bowl, begin with two or three tablespoons of oil and milk, beating with a Dover egg beater. Gradually add, by alternating the remainder of oil and milk, never adding too much of either ingredient to make the dressing thin. If it does get thin, begin again, adding the oil and milk of the first mixture to the second, after it is thick. Salt and vinegar should be added last. This dressing will keep, and is an excellent foundation for other dressings. As it is, many prefer it for lettuce salad. For fruit salad, take three-fourths cup of this dressing, and add three tablespoons of juice from a can of pineapple, and one heaping teaspoon of sugar, beat until thick. The usual mustard, celery salt and other flavors are also good in this. One cup of dressing combined with one-half cup of tomato catsup, with two hard-boiled eggs, makes a delicious dressing.—Mrs. Iris F. Kilborn, Glendale, Cal.

WONG WING SALAD DRESSING

One tablespoonful mustard salt, two tablespoonfuls flour, one tablespoonful butter, two raw eggs, one cup milk and one-half cup vinegar, one-half cup sugar. Beat eggs, add flour, salt, mustard, sugar and butter. Beat well, then add milk. Put on stove for five minutes (do not boil); add vinegar, boil one minute, take off stove, put in jar to use as needed. Thin with cream when cold, until right for use.—Mrs. O. D. Flickinger, Azusa, Cal.

DESSERTS

COCOANUT LAYER CAKE

FIRST PRIZE

Ingredients for cake: One can cocoanut with the milk, one-half cup of butter (scant), one cup sugar, two eggs, one and one-half cup pastry flour, one teaspoon cream of tartar, one-half teaspoon soda, and one-quarter cup of milk.

Method: Strain cocoanut, saving the milk for flavoring, cream sugar and butter, add one egg and mix thoroughly. Sift flour, cream of tartar and soda together, add little flour and mix, then the second egg and mix and then the remainder of the flour. Add milk and one-quarter cup of cocoanut milk (use no other flavoring) and mix thoroughly. Pour in two medium sized greased layer cake tins and bake in moderate oven about twenty minutes. When cool remove from tins and use the following for a layer filling:

Custard filling: Remainder of cocoanut milk and enough other milk to make one cup in all, one tablespoon cornstarch, three tablespoons sugar; yolk of one egg and one-half of the cocoanut. Smooth the cornstarch in some of the cold milk. Cook in double boiler until thick, stirring constantly, the milk, sugar, cornstarch, one-half of the cocoanut and lastly the beaten yolk of the egg. When cool spread between layers.

Frosting: One cup sugar, one-half cup water, one stiffly beaten egg white. Boil sugar and water without stirring until it hairs from the spoon. Pour slowly into stiffly beaten egg white, whipping with Dover beater. Spread on top of cake. Spread cocoanut over all pressing down lightly.—Mrs. Kate M. Brill, Los Angeles.

ROYAL PIE

SECOND PRIZE

Line a deep pie tin with halves of lady-fingers, then around the edge arrange ends of lady-fingers to form crust so they stand about half an inch above the tin, then pour in the following filling:

Cover three tablespoons of gelatine with cold water and after it is allowed to stand for five minutes add to one cup of strong coffee which has been brought to a boil. Stir until the gelatine is dissolved, then add two-thirds cup of sugar, mix, remove from fire and let cool. When it starts to thicken beat one pint of cream until very stiff and add to the coffee mixture, mix well and pour into pie tin. Set tin in cold place for at least three hours to thoroughly harden, then cut and serve as regular pie.—Berta L. Shipman, Los Angeles. geles.

ALMOND PUDDING

THIRD PRIZE

Scald one pound of almonds, remove skins, chop very fine and mash to paste. While working to paste add slowly one pound butter, three-fourths wine-glass of white wine or apple cider, yolks five eggs, whites two eggs slightly beaten, one glass cream, one-quarter-pound sugar, three tablespoons orange flower water or two teaspoons orange extract, one-half a grated nutmeg, one tablespoon cornstarch, three tablespoons crumbled bread. When almonds have been well mashed and the ingredients thoroughly mixed, bake in moderate oven. Leave baking dish in pan of water while baking.—Mrs. J. F. Holmes, Los Angeles.

LEMON CUSTARD

Line a small pan with cake crumbs about half an inch deep. Make sauce as follows: One and a half cups of milk, put on to heat. While milk is heating, cream the yolks of two eggs with six tablespoons of sugar. When sugar is dissolved, add the juice and grated rind of one lemon. Into this stir the boiling milk (pour slowly and stir to prevent curdling). Return to stove till it begins to thicken slightly, then pour over the crumbs. Bake for fifteen minutes, then add a meringue made of the whites of two eggs and two tablespoons of sugar. Brown quickly and let cool before serving. Will serve four persons.—Mrs. James G. Miller, El Centro, Cal.

JAM CUSTARDS

Yolks four eggs, one cup sugar, one cup jam, one tablespoonful of butter, one tablespoonful flour, one cup buttermilk. Use whites for meringue. This makes three small custards.—Mrs. Irene W. McCallum, Los Angeles.

GRAHAM CRACKER PIE

Roll eighteen square graham crackers, add one egg, well beaten and one-eighth pound of melted butter. Line pie plate by pressing into shape, leaving about three-fourths of a cupful for cover. Filling: Cook four tart apples, one-half cup seedless raisins, one-half cup sugar, one-half teaspoonful of nutmeg or cinnamon. Put in pie plate and sprinkle with chopped walnuts, then cover with remaining cracker crumbs. Put in moderate oven for twenty minutes, let cool and serve with whipped cream.—Mrs. W. E. Wolfe, Huntington Park, Cal.

STRAWBERRY PIE

One cup sugar, two tablespoonfuls flour, two eggs, one small box strawberries, one cup boiling water. Mix sugar and flour, then add the yolks of the two eggs. Pour over the mixture the cup of boiling water, cook in double boiler until stiff. Make pastry for lower crust, fit into a deep pie pan, into which put one layer only of the berries, pour over all the mixture prepared in double boiler and bake. Beat the whites of the two eggs stiff, add a little sugar and spread over the pie after it is baked. Place in oven and brown.—Mrs. Bergundthal, Los Angeles.

JELLIED ORANGES

Take half a dozen perfect oranges, make a hole at the stem end about half an inch in diameter. With a teaspoon remove the pulp, then soak the oranges in cold water for an hour. Again scrape with the spoon until they are smooth inside, rinse with cold water, and drain on a cloth. Then put them in ice box. Prepare pink and clear orange jelly. Fill half of the oranges with the pink, the other half with clear jelly, and when they are set, cut each orange in four quarters. Heap them in a fancy glass dish for the table.—Mrs. Lilla W. Sickler, Los Angeles.

ORANGE FROSTING

To the grated rind and juice of a large orange, add a teaspoon of lemon juice, two tablespoons of melted butter and powdered sugar until stiff enough to spread.—Mrs. E. D. Fich, Corona, Cal.

RAISIN PIE

Beat together three whole eggs thoroughly, add one cup seedless raisins, one cup sugar, one heaping tablespoon butter, cut in small pieces, and one-half teaspoonful cinnamon. Mix the ingredients together and bake in slow oven for forty-five minutes, in deep pie pan lined with pastry.—Mrs. W. A. Ramsdell, Los Angeles.

CREAM COCOANUT PIE

Two cups rich milk or cream, four tablespoonfuls shredded cocoanut, two eggs, one cup sugar and two tablespoonfuls, one teaspoon butter, two teaspoonfuls vanilla, two tablespoonfuls cornstarch. Filling: In a cupful of milk, soak two tablespoonfuls shredded cocoanut one-half hour. To this add the remainder of the milk, and cook in a double boiler to boiling point. Separate and whip the yolks of two eggs, add one-half cup of sugar, and whip for ten minutes. Then add another one-half cup of sugar, and two tablespoons cornstarch, and one teaspoon butter and whip another ten minutes. Add the whipped eggs with cornstarch etc., to hot milk, slowly, stir till creamy, set aside to cool. Pastry: Take two cups flour and sift it, add one teaspoon salt, rub in the flour two tablespoons butter and with four tablespoons water make it into a stiff paste. Roll out paste and place in a large pie tin, bake it nine minutes in a hot oven. Then set it aside to cool. Whip the whites of the two eggs (with a dash of salt in) till stiff. Add to the cream filling one tablespoon of the whipped white together with one teaspoon vanilla. Put the cream filling in the crust. Take the remainder of the whites and add two tablespoonfuls sugar, and one teaspoon vanilla and whip it all stiff. Put the whites on top then shake or sprinkle two tablespoonfuls cocoanut over all, brown in a slow oven for eight minutes.—Mrs. Jeannette Howard, Los Angeles.

SOUTHERN JELLY PIE

One glass blackberry jam, one-half glass butter, finish filling glass with sugar, yolks of four eggs, a little nutmeg. Mix butter, sugar and egg yolks, then add jam and bake in pie shell. When done frost with meringue made from the beaten whites of the eggs.—Harriet Mc-Williams, Los Angeles.

GRAPE JUICE RAREBIT

One cup lemon juice, one-half cup orange juice, one and one-half cups grape juice. Add one quart of water. Sweeten to taste, and freeze. Serve in parfait glasses. Place one heaping tablespoonful of whipped cream on each glass. Sprinkle a grated orange over the cream. Place two shelled pecans on each glass. Top with a maraschino cherry.—Miss Ida G. Malcolm, Puente, Cal.

BREAD PUDDING WITHOUT MILK

Take one-half pint, more or less, of dry bread broken into small pieces, and pour enough cold water over it to moisten it; when soft, mix with this a cup of fruit of any kind, stewed or fresh, jam or preserves, add two tablespoons of melted butter, the yolks of two eggs, spice and sugar to suit taste; bake twenty minutes; just before it is done spread on the beaten whites of the eggs with two tablespoonfuls of sugar and brown nicely. Can be eaten with or without a sauce.—Mrs. W. O. Lester, La Verne,

MY MAMMY'S PUMPKIN PIE

For filling use three cups pumpkin, either canned or the stewed fresh pumpkin, three eggs beaten separately, one and one-half pints milk, heaping teaspoon ginger, one teaspoon each cloves, nutmeg, and cinnamon. One-half teaspoonful salt, one heaping cup white sugar, one-fourth cup molasses. Add the milk, boiling, to the pumpkin, spices, salt, and beaten egg yolks, beat all well then add stiffly beaten whites. Bake in slow oven in good pie crust until pumpkin is firm, a good way to test is to use a silver knife, if the mixture sticks it is not done but if it doesn't it is done. Now let cool and put on whipped cream, at least an inch thick, seasoned with a little cinnamon.—Mrs. Donna Hubbard, Glendale, Cal.

MOCK STRAWBERRIES

Take any quantity of sound ripe peaches, and well-flavored eating apples, in proportion of three peaches to one apple, peel the fruit nicely, cut a layer of peaches and then of apples alternately, they should be cut (not sliced) about the size of a large strawberry. When finished, cover the top with a layer of crushed sugar, then pour over all two or three spoons of cold water. Let the whole stand about two hours, then mix the peaches and apples indiscriminately; let stand one hour longer, serve with or without cream. The flavor of strawberry is more pronounced if served without cream.—Mrs. Lilla W. Sickler, Los Angeles.

MERINGUES

Whites of six eggs, beaten stiff. One and one-half cups granulated sugar, one tablespoonful of vinegar. Beat together and drop in spoonfuls about an inch apart on unbuttered pans or cake tins. This makes twelve large meringues. Brown one hour in slow oven as for sunshine or angel cake. Whip one pint cream, sweeten to taste and add one cup of chopped English walnuts. When ready to serve, lift top off of meringue, fill with whipped cream mixture, replace top and put whipped cream on top. A delicious dessert and can be baked the day before it is to be served.—Mrs. Clifford Minnick, Walla Walla, Wash.

LEMON CRUMB PUDDING

Crush sufficient soda crackers fine to measure three-fourths cup. Now place in saucepan two cups of water, one cup of sugar, five tablespoons cornstarch. Stir, to dissolve the sugar and starch, and bring to boiling point. Cook for five minutes, then add four tablespoons butter, yolks of three eggs, the prepared cracker crumbs, grated rind of one lemon, juice of two lemons. Beat hard to blend and turn in individual custard cups. Bake in slow oven for twenty minutes. Prepare meringue by whipping whites of the eggs and adding three-fourths cup of powdered sugar. Place on each pudding and then sprinkle with finely chopped cocoanut. Place in hot oven to brown slightly.—Mrs. E. D. Fich, Corona, Cal.

JELLIED PRUNES

Cook one-third pound of prunes till soft. Remove stones and cut in pieces. Soak one-half box of gelatine in one-half cup of cold water, and add to one pint of the syrup in which the prunes were cooked. Add one cup of sugar, one-fourth cup of lemon juice, and the prunes. Put in a mold and chill. Serve with plain or whipped cream.—Miss E. B. Speer, Pasadena, Cal.

LEMON PIE

Sugar, one and one-half cups; butter, rounded tablespoon; eggs, four; milk, one cup; cornstarch, rounded tablespoon; lemon, juice of two and grated rind of one medium-size. Cream sugar and butter with yolks of eggs. Add milk in which cornstarch has been dissolved; then lemon. Stir well and add beaten whites. Bake slowly without top crust or meringue until filling is set and top a delicious brown.—Mrs. H. B. Havens, Los Angeles.

HEAVENLY PIE

Bake shell first. Meanwhile put two bananas through potato ricer and add one cup granulated sugar, one-eighth teaspoon salt and the unbeaten whites of two eggs. Beat all together until stiff like egg whites. Add one-eighth teaspoon almond extract. Fill pastry shell and bake for twenty minutes until pie is firm and golden brown. Chill and top with one-fourth pint whipped cream sweetened and flavored with vanilla. Dot surface with cubes of currant jelly and sprinkle with one-fourth cup chopped nuts.—Mrs. V. J. Meiklejohn, Los Angeles.

BANANA CUSTARD

Five bananas, two cups stale cake crumbs (or crumbled cookies), two cups milk, three-fourths cup sugar, one tablespoon flour, three eggs, one teaspoonful vanilla. Make alternate layers of cake crumbs and bananas in pan. Scald milk. Cream sugar, yolks of eggs and flour, after which add the scalded milk slowly and return to fire until it thickens, lastly adding vanilla. Make a thick meringue of the whites and one cup of sugar and put over all. Bake until meringue browns. Let cool before serving.—Mrs. James G. Miller, El Centro, Cal.

CARROT PUDDING

One cup raw potatoes and one cup raw carrots put through the food chopper. One cup brown sugar, one heaping cup of flour with one teaspoon of baking powder, one-half cup melted Crisco (one-third cup less if nuts are used), one teaspoon salt, one cup raisins, one cup nuts, one-half teaspoonful cinnamon, cloves, nutmeg. Steam like plum pudding. Use hard sauce.—Mrs. F. S. Whipple, Santa Ana, Cal.

ORANGE PIE

Two oranges, two cups granulated sugar, four eggs, one and one-half tablespoonfuls butter, two pastry shells. Grate rind of oranges and mix with squeezed juice. Beat egg yolks and whites separately. Cream the butter and sugar, mix in the beaten egg yolks, adding orange juice and rind. When smooth fold in stiffly beaten whites. Pour mixture in uncooked pastry shells and bake slowly.—Mrs. C. Remschel, Los Angeles.

PEACH CREAM PIE

Line a deep pie tin with pastry. Wash and cut peaches into halves, but do not peel them. Arrange in the tin cup, side up and fill the chinks with pieces of peach. Mix together one cup of sugar, two tablespoonfuls of flour, and a fourth of a tablespoonful of salt. Sprinkle over peaches, and dot pieces of butter over the top. Bake until the crust is well done and peaches are tender. When cold whip until stiff, one pint of whipping cream and spread evenly over the top. Very delicious. — Mabelle T. Spaulding, Long Beach, Cal.

SWEET POTATO PIE

Peel and boil until tender three or four medium-sized sweet potatoes. When cool slice in one-half inch slices, cover the bottom of a pastry lined pie tin with three slices, putting in only one layer, sprinkle in one tablespoon of flour, three-fourths of a cup of brown sugar, three tablespoonfuls of melted butter. Add one-half cup of water, one tablespoon of lemon juice, pinch of salt, flavor with nutmeg or cinnamon, cover with top crust, just before removing from the oven, add one-half cup of cream or canned milk.—Mrs. C. R. Dixon, Whittier, Cal.

DRIED APPLE SAUCE WITH RAISINS

One-half cup raisins; one pound dried apples.

Wash the apples and soak for twenty-four hours. Add one pint of water and the raisins and cook slowly (in the water in which apples were soaked) until tender. Add more water while cooking if there is danger of burning. Sweeten as much as you like.

BUNNY HUG

In a double boiler cook one-half package of minute tapioca in one quart of salted water. When well done add one cup of pure maple syrup, one cup of white sugar and two tablespoonfuls of butter. Remove from fire, add one teaspoon vanilla. Let cool. Beat stiff the whites of three eggs and fold into the tapioca. Serve in compote glasses with whipped cream, decorated with maraschino cherries. — Mrs. Edwin Rhodes, Chino, Cal.,

CRANBERRY PIE

Wash a pound of cranberries and stew then in a pint of water until they are soft, then strain them. Add two full cups of sugar to the juice and cook five minutes, skimming carefully. Dissolve a tablespoon of powdered gelatine in a half cup of boiling water, pour into the juice and keep at the boiling point three minutes. Turn into pie plate lined with crust and bake until the crust is done. Then allow the pie to cool and chill before serving. — Helen M. Geiger, Inglewood, Cal.

APPLE PIE DE LUXE

Line a large pie tin with rich pastry and fill with a layer of halved Bellfleur apples, previously pared and cored, placing rounded sides up. Mix three-fourths cup granulated sugar, one teaspoon cornstarch, one-half teaspoon cinnamon and sufficient cold water to make like thick batter, being careful not to use too much water. Spread this over apples, as evenly as possible and dot with bits of butter, using a level tablespoonful. Bake in moderate oven till apples are puffed up and tender, and serve when nearly cold. Serve either with whipped cream or cheese.—Mrs. Ethel Eggleston, Orange Cal.

ANGEL PARFAIT

One pint whipped cream, one-half cup sugar, one cup preserves (strawberry preserves are delicious), one-half cup chopped walnut meats, one-fourth teaspoon vanilla. Mix together the above ingredients. Place in molds which have tight fitting lids —small baking powder cans are very good. Grease the edge of cans so the lids will remove easily. Wet the cans with cold water and pack in chipped ice for two hours. Use three measures of ice to one of salt. —Mrs. Hal H. Gillis, Santa Paula, Cal.

ICE CREAM WITH PEARS

Delicious. Make a syrup by boiling for three minutes one cup sugar, one cup of water and a dash of salt. Into this add as many small pears as you wish to serve, or the syrup will carry. Cook pears until tender without breaking them. Cool and chill. Blanch one-half cup of almonds, chop and put into oven to brown lightly by adding a little butter. Pack vanilla ice cream into small molds, baking powder cans will do. Place on ice, let stand until ready to serve. Cut the ice cream in slices, arrange a pear on each slice, cover with the syrup which has been chilled, sprinkle with chopped almonds. Canned pears may be used if so desired.—Mrs. Louis Fleckenstein, Long Beach, Cal.

AN EASTER DESSERT

One envelope sparkling gelatine, one-half cup cold water, two and one-half cups milk or cream, scalded, three-fourths cup sugar, one teaspoonful vanilla, few grains salt, one dozen large eggs. Soften gelatine in the cold water five minutes and dissolve in the hot milk. Add sugar and flavoring. Wash a dozen large eggs, make a pin hole in one end of each shell, a larger opening in the other end. Then shake out the contents from the shell, rinse the shells clean and drain. Pour the chilled but liquid pudding through a funnel into the shells and set them upright in a pan of broken ice or salt. When ready to serve, remove the shells and arrange the contents in a nest of orange, lemon or wine jelly, or spun sugar may be used for the nest. Serve with whipped cream.—Mrs. W. J. Bright, Los Angeles.

BLACKBERRY PUDDING

One pound flour, four ounces butter fat (chopped very fine), pinch salt and enough hot water to make dough. Roll out and fill generously with ripe blackberries. Fold over dough so as to seal berries completely in the shape of a ball. Place in bowl and tie bowl and pudding firmly in cheesecloth and steam one-half hour. Serve with sauce, cream or plain.—Mrs. J. F. Holmes, Los Angeles.

RAINBOW CREAM

Cut into quarters with scissors fifteen cents of pink marshmallows and of white marshmallows. Place in deep bowl and pour over them contents of large can of grated pineapple and add two teaspoonfuls of vanilla. Allow the mixture to stand at least two hours before using. Whip some cream to a stiff froth, flavor with vanilla and just before serving place on top of the marshmallows.—Elizabeth Parker, Burlingame, Cal.

MARSEILLES PIE

One cup of preserved pineapple, one-half cup of maraschino cherries, one-half cup of nut meats, one-half cup of sugar, four medium-sized very ripe bananas, one bottle of whipping cream. Bake a pastry pie patty the same as for custards. When cold, line the patty first with the pineapple, smoothing out evenly. Cut the cherries in quarters and sprinkle evenly over the pineapple. Sprinkle nut meats over cherries. Slice bananas separately. Stir sugar in bananas lightly, place on pie, cover with whipped cream.—Mrs. Sidney Silover, Los Angeles.

BISCUITS GLACE

Half cup water, two-thirds of a cup of sugar. Boil the sugar and water together for half an hour. Beat three eggs well and add to the boiling syrup. Place the saucepan containing the mixture in another pan of boiling water and beat for eight minutes. Take from the fire. Place saucepan in a pan of cold water and beat mixture until cold. Add flavoring and one pint of rich cream. Stir well and fill small paper souffle cases. Roll macaroons fine. Put a good layer on top of creams. Place them in the freezer for two hours.—Ellen E. Murray, Los Angeles.

APPLE PUDDING

Pare and quarter twelve medium-sized apples. Core and place on fire with five tablespoons water until softened. To one-half pound sugar add juice of three lemons and grated rind of two; add yolks of eight eggs and mix well and beat in the apples. Place in baking dish and bake one-half hour. This serves eight plentifully. One-half the quantity can be made.—Mrs. J. F. Holmes, Los Angeles.

SOFT CUSTARD

One egg; one-fourth cup of sugar; two teaspoons cornstarch; two cups milk; salt, just a pinch.

Scald the milk in a double-boiler; mix cornstarch, sugar and salt and pour into the scalded milk, stirring all the time. Cook twenty minutes. Beat the egg just enough to break it up. Slowly pour the cornstarch mixture over this, stirring all the time. Return the double-boiler and cook until it becomes thick and creamy. Stir all the time.

SNOW PUDDING

Soak one ounce of gelatine in pint of cold water for twenty minutes, then place over fire and stir until dissolved. When nearly cold beat to stiff froth with egg beater. Beat the whites of three eggs to a stiff froth and add to the gelatine. Sweeten to taste and flavor with lemon juice; pour into mold and cool. Serve with soft custard made from the yolks of the eggs, one pint of milk, two teaspoons sugar, two teaspoonfuls of vanilla.—Elizabeth Parker, Burlingame, Cal.

WALNUT CREAM PIE

Two eggs, one cup cream, one and one-half cups sugar, one cup ground walnuts, one tablespoon butter, one teaspoon vanilla, pinch of salt. Beat the yolks of the eggs, add all the other ingredients except one-half cup of sugar. Pour into a pie pan lined with dough, made of one cup flour, two tablespoons shortening, one-fourth teaspoon baking powder and pinch of salt and bake in slow oven for thirty minutes. Make a merringue of the whites of the eggs and one-half cup of sugar. flavor with a few drops of vanilla.—Mrs. Edwin Rhodes, Chino, Cal.

CREAM PUFF FILLING

For the cream puff filling sift half a cup of sugar with a scant one-third cup of sifted flour and a few grains of salt. Place in a double boiler and stir in slowly one and one-third cups of scalded milk. Stir until thick and smooth, then stir in the beaten yolks of two eggs and cook eight minutes, stirring constantly. Do not boil. Remove from the fire and beat while cooling, adding while beating one tablespoon of melted butter and one teaspoon of vanilla extract.

FRUIT PUNCH

Boil for ten minutes three cups of sugar and one and a half cups of water. Add to this a cup and a half of hot tea, the strained juice of twelve lemons, the strained juice of nine oranges, three cups of strawberry syrup, and three large cans of grated pineapple. Let stand one hour, strain over a square of ice in a punch bowl, add enough ice water to make two and a half gallons, and two bottles of Maraschino cherries. Enough for twenty persons.

BANANA SWEET

Peel six bananas and split them lengthwise; put them, raw, on a dessert platter. Make a caramel sauce of one cup of brown sugar, butter the size of an egg and two tablespoonfuls of cream. Stir while cooking, until it drops slowly from the spoon. Add one teaspoon of vanilla and pour while hot over the bananas. When cool, pile a half pint of cream which has been whipped and sweetened, on top. This makes a quick dessert in an emergency. — Elizabeth Parker, Burlingame, Cal.

MAPLE BISQUE

Beat the yolks of three eggs until light. Add gradually three-fourths cup of maple syrup and place the mixture in a pan of boiling water, stirring constantly until it thickens and coats spoon. Remove from fire and beat until cool. When cold, add slowly two cups of stiffly beaten cream. Lastly fold in half dozen macaroons dried in the oven and crumbled. Pack in salt and ice for four hours, then unmold and serve with whipped sweetened cream flavored with vanilla. Sprinkle the cream with macaroon crumbs. — Elizabeth Parker, Burlingame, Cal.

HEALTH PUDDING

Three cups of whole wheat or graham bread crumbs; one cup of milk; one cup brown sugar; three eggs, well beaten; one tablespoon flour sifted with one teaspoon baking powder. Bake until firm and serve with cream or a thin custard.—Mrs. Florence H. Libbey, Claremont, Calif.

BUTTERMILK PIES

Four eggs, one and one-half cups sugar, two level tablespoonfuls flour, one and one-half cups fresh buttermilk, pinch of soda, one teaspoon vanilla, butter size of walnut. Separate eggs and beat yolks until light, add sugar gradually, mix in flour, add buttermilk, vanilla, butter, and soda, butter will melt as mixture heats. Cook in double boiler until thick. Pour into crust and bake in moderate oven. When brown, add whites of eggs, beaten stiff with four tablespoonfuls of sugar as meringue. Use crust made as follows: Melt six tablespoonfuls lard, add three tablespoonfuls hot water, stir in enough flour to make stiff dough, to which has been added one level teaspoon of salt. Roll thin and bake in pie tin before adding filling.—Mrs. G. K. White McGee, Eagle Rock, Cal.

FROZEN BANANA MERINGUE

For this delicate and delicious dessert, cut in very thin slices six large ripe bananas (preferably red). Stir in one cupful of sugar and let stand for an hour, then add a pint of water, the grated rind of a large lemon and, when the sugar has dissolved, a pint of cream. Pour the mixture into an ice cream freezer and freeze as for ice cream. A round mold should be used. For the meringue, whip the whites of ten eggs to a stiff froth, adding a pinch of salt before beating. Then fold in, one at a time, ten tablespoonfuls of powdered sugar and bake in a ring mold in a cool oven until firm and brown. It should take about twenty minutes. Let cool in a warm place. When ready to serve, remove from mold, place on serving dish with frozen banana mixture in the center. Cut six bananas in very fine slices, pile on top of the meringue and decorate with dabs of whipped cream and with a few candied cherries.—Mrs. R. S. Bartlett, Burlingame, Cal.

MACAROONS

Two cups sugar; one cup cocoanut; two cups cornflakes pinched fine with fingers; whites of two eggs stiffly beaten; flavoring. Drop on greased pan by teaspoonful. Bake slowly until crisp.—Miss Helen Herring, Hollywood, Calif.

PINEAPPLE CAKE DESSERT

Butter a deep cake pan well, dot bottom of pan well with small pieces of butter. Over this put light brown sugar until you have covered the whole bottom of pan about one-half inch deep. On this, place eight or ten slices of canned pineapple an equal distance apart. Pour the following cake batter over all, and bake in a slow oven until cake is done, remove from pan as soon as it comes from the oven, cool, cut in pieces so that each serving has a whole slice of pineapple. Serve with sweetened whipped cream and garnish with cherry on top. Cake mixture for above: One-fourth cup butter, one cup sugar. Cream very well, add one-half cup milk alternately with one and two-thirds cups flour and two and one-half teaspoonfuls of baking powder. One teaspoon vanilla, pinch of salt and last fold in the beaten whites of two eggs.—Mrs. Harold Sverdrup, Los Angeles.

PISTACHIO CREAM

One pint of blanched and skinned pistachio nuts. Half a cup blanched and skinned almonds, one quart of cream, one pint of water and one pound of sugar, the yolks of five eggs, one pint of milk, two tablespoonfuls of maraschino. Boil the water and sugar together for twenty minutes. Put the almonds in a skillet and stir over the fire until they are a light brown. Remove from the fire and pound almonds and pistachios to a paste in a mortar. Cook the milk and pounded nuts in double boiler for twenty minutes. Beat the yolks of eggs and stir them into the boiling syrup. Beat this for five minutes having your pan in boiling water. Take from the fire and gradually beat into it the nuts and milk. Stir occasionally while cooling. When cool, add the cream and maraschino, add a little spinach coloring to make a delicate green.—Ellen E. Murray, Los Angeles.

DUCHESS CREAM

Five rounding tablespoonfuls tapioca, one cup sugar, one cup nut meats, one cup white grapes, one pint whipped cream, juice of one lemon, one small can pineapple. Soak tapioca in water to cover over night, add more water as necessary and cook until clear. Add juice of one lemon, pineapple juice, and sugar. Cook again until thick. When cold add pineapple (one cup), white grapes and nuts; mix through whipped cream and serve.—Mrs. O. E. Miller, Glendale, Cal.

CALIFORNIA FRUIT FREEZE

Dissolve one pint of granulated sugar in one pint of water and cook to a thin syrup. Remove from the fire and cool. Add two cupfuls of strained orange juice, one-half cupful of grapefruit juice and one-fourth cupful of lemon juice. Place in a freezer and freeze to a thin mush. Whip one-half pint of cream and add to the contents of the freezer. Finish freezing and pack until ready to serve. Any fresh fruits in season or combination of fruits may be the foundation of this simple and economical dessert. For strawberry freeze, prepare the quantity of sugar syrup given above and add one full quart of ripe mashed strawberries to the cooled syrup. Freeze to thin mush and add one-half pint of cream whipped, finish freezing and pack. Adding the cream to the partially frozen fruit juice prevents curdling and lends a velvety smoothness to the finished dessert. For apricot freeze (especially delicious), select one dozen ripe apricots, scald, blanch and remove peeling and pits. Place in a kettle with one pint of water and one pint of sugar and cook until soft enough to mash. Two of the pits cooked with the syrup improve the flavor. Remove from fire, mash to a pulp, add the juice of one lemon, place in freezer and freeze to thin mush and add one-half pint of whipped cream. Finish freezing and pack. Peach freeze is made in the same way by using one-half dozen ripe peaches for the fruit. The above quantities make from one and one-half to two quarts of the frozen product. If a larger quantity is desired, it is only necessary to increase the proportions.—Mrs. H. R. Hubbard, Long Beach, Cal.

ORANGE FRAPPE GRUNEWALD

Four oranges, one pound of granulated sugar, three-fourths gallon of water, one ounce of fruit acid or juice of four lemons, two ounces each of glaced cherries, apricots, figs, kumquats, grapefruit peel, glaced pineapple. Grate the peels of oranges, then add the juice of the oranges. Then add sugar and water and fruit acid and partly freeze the mixture. Then add chopped fruits, freeze hard and serve in oranges hollowed out for the purpose, with a spoon of whipped cream on top.—Lillian S. Fehlman, Anaheim, Cal.

PRUNE PUDDING

One-half pound prunes; two cups of cold water; one-half cup sugar; one and one-third cups of boiling water; one-third cup of cornstarch; one tablespoon lemon juice; one-half teaspoon cinnamon.

Wash the prunes. Soak overnight in cold water. Boil in the water in which soaked until the prunes are soft. Crack the stones and add the meats to the prunes. Add the sugar, cinnamon and water and cook slowly for ten minutes. Mix cornstarch and sugar with enough water to make it like thick cream. Add the cornstarch water to the prune mixture and cook five minutes, stirring all the time. Serve cold.

APRICOT SOUFFLE

One pint milk; two teaspoons butter; two tablespoons sugar; one heaping tablespoon cornstarch; one cup chopped cooked apricots; one-third cup powdered sugar; pinch of salt. Heat the milk (using double boiler to prevent scorching), then add butter, sugar, salt and cornstarch dissolved in a little cold water, stirring until it boils; remove from fire and beat in the egg yolks and apricots, drained from their juice. Set mixture aside till cold, then fold in the whites of the eggs that have been beaten stiffly while the powdered sugar was added. Pour the souffle into a greased casserole, only half filling it, put casserole in pan of hot water and bake in quick oven half an hour. Serve hot or cold with a sauce made of the syrup drained from apricots blended with same quantity of cream, and flavor with dash of cinnamon.—Maud E. Butler, Los Angeles.

DATE SOUFFLE

One large cup sugar, one-half package minute gelatine, one quart boiling water. Mix and put on stove in double boiler. When beginning to thicken, add well beaten yolks of two eggs, pinch salt. Cook five minutes longer. Take from fire, stir in one pound of dates and two-thirds cup nut meats that have been ground in food chopper. Next fold in stiffly beaten whites of eggs, add one-half teaspoon vanilla and one tablespoon orange juice. Put in mold and chill. Serve with whipped cream.—Mrs. Walter H. Smith, Los Angeles.

APPLE DELIGHT

Six large apples, juice of two oranges, vanilla ice cream, grated rind of one orange, three-fourths cup of sugar, candied orange peel, nut meats. Peel and core apples, making cavities a little larger than usual. Sprinkle grated rind over outside, place in pan, and fill centers with orange juice and sugar. Bake in moderate oven until apples are tender, basting frequently with syrup in pan, adding a little water if necessary. Cool apples. Fill centers with ice cream, sprinkle with the finely chopped candied orange peel, and a few nut meats, also chopped fine. Serve in tall sherbet glasses.—Mrs. D. N. McLeod, Redlands, Cal.

FLUFFY CORNSTARCH BLANC MANGE

Scald one pint of milk in a double boiler. Mix together three level tablespoonfuls of cornstarch, three tablespoonfuls of sugar and a pinch of salt. Mix to a cream with cold milk, turn quickly into the hot milk and stir until smoothly thickened. Cover and cook for twenty minutes. Whip the whites of three eggs to a stiff, dry froth. Turn into the cornstarch, stir and mix lightly for three minutes, add any desired flavoring and take from fire. Turn into a wetted ring mold, set aside until cold. Turn out on dish, fill the center of the ring with fresh strawberries, and pass with it a sauce made of the yolks, which have been well beaten, sweetened with sugar and stirred into a pint of scalded milk. It should be cooked merely long enough to coat the spoon. Flavor and cool.—Elizabeth Parker, Burlingame, Cal.

RICE SOUFFLE

Cook tender, one cup rice in one quart milk, with one-half cup sugar, pinch salt and some grated citron. When cool, beat in yolks of four eggs and the whites of six (beaten stiff), beat all thoroughly, put in buttered baking dish, dust top with sugar and bake about twenty minutes.—Mrs. J. F. Holmes, Los Angeles.

MACAROON WHIP

One dozen macaroons, one-fourth pound shelled pecans, one small bottle maraschino cherries, one-half pint whipping cream. Break macaroons into small bits, add chopped pecans and cherries which have been cut into small pieces. Mix with whipped cream until the mixture stands stiff. Serve in sherbert glasses with a heaping teaspoonful of whipped cream and a cherry on top. —Mrs. G. W. Jorres, Glendale, Cal.

STRAWBERRY SNOWDRIFT

Bake any good sponge cake mixture in thin sheets. When cold, cut with a sharp knife in narrow strips about four inches long. Pile these log cabin fashion and about four inches high on as many plates as there are guests. Be sure and leave a hole in the center for the following. Put together in a deep bowl one-half cup strawberries and mash them, white of one egg unbeaten, and one cup of sugar. Now beat with Dover egg beater until thick as whipped cream. Heap the center with this, then dispose sugared strawberries about the base. This recipe may also be used with raspberries or peaches. —Mrs. J. McQueen, Ontario, Cal.

IMITATION BANANA SPLIT

Dissolve two tablespoonfuls flour in two cups milk, add two beaten eggs, two tablespoonfuls sugar. Beat until smooth. Cook slowly, adding one tablespoon butter, stirring constantly until thick. When partly cooled add one teaspoon vanilla. Cut six bananas lengthwise, place two halves in each salad plate. Add two or three tablespoonfuls of the soft custard mixture, form into balls (to imitate ice cream). Sprinkle chopped walnuts over top of banana and custard, a little cocoanut and a few maraschino cherries, pouring their syrup over all.—Mrs. Fred Miller, Simi, Cal.

FIG PRESERVE

Seven pounds of figs, five pounds of sugar, one pint of vinegar, spices. Cover figs with cold water, to which is added two heaping tablespoons of baking soda. Let stand half an hour, wash well, rubbing with the hands. Drain, rinse in clear cold water. Bring the vinegar and sugar to a boil, add figs, and spices to taste. Cook until figs are tender and syrup thick. Keep in a stone jar, covered with a cloth.—Mrs. Lilla W. Sickler, Los Angeles.

CALIFORNIA BREAD PUDDING

One pint sweet milk, one cup granulated sugar, two eggs, one teaspoon vanilla extract, pinch of salt. Beat eggs, sugar and milk together, add salt and flavoring. Butter pudding dish generously with butter and cover bottom of dish with one cup of broken English walnut meats. Cut about four slices of day old white bread one and one-half inches thick. Cut off crusts, fit half of bread in pan so it is covered. Pour over this about nalf of above mixture. Over bread put a layer of either fresh or canned apricots, over apricots put either a layer of seeded raisins or strawberry jam and combination desired can be used on top of fruit. Fit remainder of bread, and pour over top the remainder of the mixture, dot with bits of butter, put pudding pan in dish of water and bake in slow oven about one hour. When nearly done, remove pan of water and allow pudding to brown on top and bottom. Turn pudding on to platter with nuts on top. Serve in slices with either whipped cream, good rich milk, or the following dressing: White of one egg beaten stiff. Add, one at a time, three teaspoons of Four X sugar. Beat yolk of egg until creamy, add Four X sugar until quite thick, about four teaspoons. Beat small piece of butter (size walnut) into this. Add one-half teaspoon vanilla, then one-half cup coffee cream. Beat again, stand in cool place until ready to serve, then add white of egg and turn into a fancy serving bowl. Place dip of dressing on each helping. This amount will serve about eight people. Very delicious and does not resemble the old fashioned bread pudding.—Mrs. S. D. Main, Covina, Cal.

CHOCOLATE FILLING FOR TORTE

Two cupfuls milk, one square of melted chocolate (or to taste), three-fourths cupful sugar (or to taste), one tablespoonful corn starch, yolks three eggs. Cook all in double boiler until it is stiff, then add the beaten egg whites, one teaspoon vanilla and a pinch of salt. Spread between layers of lady fingers as directed.—Mrs. Harold Sverdrup, Los Angeles.

ORANGE PUDDING

One cup bread crumbs, one-half cup sugar, juice and rind of one orange, yolks of two eggs. Cover bread crumbs with just enough sweet milk to moisten. Add the rind and juice of the orange and the well beaten yolks. Whip well the whites of four eggs and add gradually the sugar. Flavor with vanilla. Put the mixture in a well buttered mould and put in a pan of hot water. Let it bake in a moderate oven until set. Serve with golden sauce.—Olive Fisher, Prescott, Ariz.

NEW ENGLAND APPLE PUDDING

One pound apples sifted, after being cooked in as little water as possible. Add to sifted apples, one-half pound sugar, one-fourth pound butter, one-half pint sweet cream, one-half nutmeg grated, five eggs well beaten. Line a deep pan with crust made as follows: One tablespoon butter, two tablespoonfuls lard, one-half teaspoonful salt, one cup flour, three tablespoonfuls water. Fill with above mixture and bake slowly. Serve warm or cold.—Mrs. L. P. Tyrrell, Long Beach, Cal.

SOUFFLE OMELET

Three eggs; one teaspoon of flour; three dessertspoons sugar; a piece of butter size of a walnut; a few drops of vanilla; put the yolks of two eggs into a basin, add the sugar, heat together until creamy, heat the whites of three eggs to a very stiff froth, stir in the flour and vanilla into the yolks. Put the butter into the frying pan, small size, get it good and hot, mix the whites and yolks together lightly, put in the hot butter and bake in a nice oven for ten minutes. Slip half off the pan, put strawberry jam on and fold the other half over. Serve hot.—Miss Chinnock, Santa Barbara, Cal.

MAPLE MACHET

Two coffee cups maple syrup, three eggs, one quart cream. Put syrup in double boiler and warm (but do not let it get hot). Add yolks of eggs well beaten, and then the whites also well beaten. Cook until the consistency of custard (I only cook until I think the eggs are well cooked). When cold, add the cream whipped stiff, and freeze.—Laura M. Chappelear, Long Beach, Cal.

BAKED ORANGES, CALIFORNIA

One-half dozen large oranges, one-half lemon, one-half cup sugar, small bottle maraschino cherries, one-half cup whipped cream, six teaspoonfuls chopped nuts. Halve oranges, remove fruit, leaving peeling to form as perfect a shell as possible. Place fruit, mixed with juice and grated rind of lemon, sugar, and all but six cherries, coarsely chopped, in glass baking dish. Bake twenty minutes. Remove from oven, cool, put mixture in half of the shells, top off with cream, nuts, and cherry. This dish may be served a little warm, medium, or chilled. The other half shells may cover the dessert and form a whole orange if desired.—Mrs. H. J. Thickett, Glendale, Cal.

FRENCH PUDDING

Six macaroons, three bananas, one and one-half cups lemon sauce, four slices pineapple and whipped cream. To make lemon sauce: Put one cup of hot water in saucepan, into this add three-fourths cup of sugar. Beat one egg light, and add to the egg one tablespoon cornstarch moistened with a little cold water, and the juice of one-half lemon. Add egg mixture to water and boil two minutes stirring constantly to prevent burning and then set aside to cool. Into the bottom of a medium-sized saucepan, put a layer of the macaroons broken into pieces. Then a layer of bananas sliced and a layer of pineapple cut in cubes. Then over this put one-half of the lemon sauce. Then another layer of macaroons, bananas and pineapple and the rest of the lemon sauce. Put into refrigerator and leave until chilled. Serve in sherbet glasses garnished with sweetened whipped cream. This will make four generous helpings.—Mrs. W. M. Colvard, Somis, Ventura County, Cal.

LADY FINGER TORTE

Take two dozen lady fingers, separate and place in layer in bottom of bread pan, then layer of chocolate filling, then layer of lady fingers, until all is used up, and have a layer of lady fingers on the top. Put in cold place, let stand over night and cut in slices and serve with sweetened whipped cream.—Mrs. Harold Sverdrup, Los Angeles.

CANTALOUPE DESSERT

Four small cantaloupes, one-half cup white grapes, one cup heavy cream, almond flavoring, one tablespoon gelatine, two tablespoonfuls cold water, one-fourth cup lemon juice, one cup sugar, few grains of salt, one and one-half cups boiling water. Cut three of the cantaloupes in halves, crosswise; remove seeds, and turn upside down on plate to drain. Skin grapes and remove seeds; drain. Cut pulp of remaining cantaloupe in dice. Soak gelatine in cold water five minutes, add boiling water, sugar, salt and lemon juice. Let cool, and when it begins to congeal, pour over diced cantaloupe and grapes which have been placed in cantaloupe cups. Chill and serve garnished with sweetened whipped cream, which has been delicately flavored with almond flavoring.—Mrs. D. N. McLeod, Redlands, Cal.

PLATE CHARLOTTE

Two cups milk, one egg, two tablespoonfuls cornstarch, one-half cup sugar, one tablespoon lemon juice, one teaspoon butter, thirty marshmallows, one package dates, one-half cup nuts. Scald milk, add cornstarch which has been dissolved in a little milk. Cook until thickened. Cut up dates, leaving eight or ten for garnishing the top. Chop nuts. Beat egg with lemon juice and sugar, add to thick milk, then add, butter, dates and marshmallows. Cook three minutes, stirring constantly. When cool, add nuts. Turn into wet mold or individual molds. Chill and serve with whipped cream with a stoned date garnishing the top. Serves eight or ten. It is not necessary to have whipped cream, if not, a toasted marshmallow and date make a pretty garnish.—Mrs. Rita Proudfit, Los Angeles.

GRAPE MOUSSE

Stir one cupful of grape juice into a pint of thick cream, add one tablespoonful of lemon juice and sugar enough to sweeten, whip into thickness, and pack into a mould, pack in ice and salt and freeze three hours. Garnish with a sprinkling of pistachio nuts.—N. Sampson, Los Angeles.

CABINET PUDDING

Twelve preserved cherries; three pieces of angelica; four sponge cakes; six ratijias; one pint of hot milk; one tablespoon white sugar; three eggs; few drops of vanilla. Butter one and one-half pint mould, ornament the bottom with the cherries and angelica, break the sponge cakes also the ratijias (not tight) in mould, heat the eggs and sugar together until light. Pour the hot milk over the eggs. Put this over the cake. Cover the mould with a buttered paper, steam for thirty-five minutes.—Miss M. Chinnock, Santa Barbara, Cal.

FAIRY FLUMMERY

One pint milk, one-half sugar, two tablespoonfuls cornstarch, one tablespoon cocoa, one tablespoon chocolate, two tablespoonfuls powdered sugar, two eggs, pinch of salt, one teaspoon vanilla. Mix sugar and chocolate with cocoa. Add milk slowly. Heat in a double boiler. Add salt. Wet cornstarch with a little cold milk. Add slowly, stirring until thick and smooth. Beat yolks and add slowly. Whip whites stiff with powdered sugar. Fold into hot mixture. Add flavoring. This is very good as a custard, omitting chocolate.—Mrs. S. T. Peet, Covina, Cal.

PLUM PUDDING

One cup sugar, two heaping cups grated carrots, two cups flour, three-fourths pound raisins, three-fourths pound currants, one pound beef suet (chopped fine). Juice and rind of one lemon (chopped), one cup almonds (chopped fine), one cup N. O. molasses, one teaspoon soda, one cup sour milk, four eggs, whites and yolks beaten separately, one teaspoon almond extract, two teaspoonfuls, each, cinnamon and grated nutmeg; one teaspoon, each, ginger and allspice; one-half teaspoonful cloves. Add the whites of eggs last.—Mrs. Sue S. Lusk, Los Angeles.

CALIFORNIA FRUIT SANDWICH

One thin slice of sponge cake, put a layer of sliced peaches on this, then another piece of cake, then thinly sliced pears, another slice of thin cake and then strawberries cut in halves for the top layer, cover the last layer with whipped cream, the strawberries look best on top of the cream in rows.—Mrs. Will Wackerle, Long Beach, Cal.

MARMALADE PUDDING

Cream together one-half cup butter with one-half cup sugar. Add to this one-half cup milk and two well beaten eggs, three-fourths cup flour to which has been added one-fourth teaspoonful salt. Dissolve in a little warm water, one-half teaspoonful soda (level). Mix well with this four tablespoonfuls marmalade, one-half cup chopped dates, one-half cup sliced citron. Put the batter in a well buttered mould and let steam for one and one-half hours. Serve with hard sauce.—Olive Fisher, Prescott, Ariz.

PEACH BLOSSOM SYRUP

Gather a generous supply of fresh peach blossoms, place them in a porcelain saucepan and cover them with hot water. Cover closely, and let them stand over night. In the morning strain off the juice and pour it over fresh blossoms. On the third morning strain off the juice and add a cupful of sugar to each cupful of juice and one cupful of fresh blossoms. Cook gently to a thick syrup, then strain, bottle and seal. This is excellent to flavor sherbet, cake frosting, etc.—Mrs. Lilla W. Sickler, Los Angeles.

NOUGAT MOUSSE

One pint whipping cream, one-fourth pound candied burnt almonds, two tablespoonfuls powdered sugar, one-half teaspoonful vanilla. Whip cream, add nuts which have been crushed, then sugar and vanilla, pack in mold and cover with buttered paper, buttered side up before putting lid on. Pack in ice and salt, three parts ice to one part salt, three to four hours, turn mousse on serving dish and if it doesn't come out after being loosened with a sharp knife, place cloth dipped in hot water and wrung out well, over the mould.—Elsa Stern, Los Angeles.

GRATED APPLE PUDDING

Four eggs, two-thirds cup powdered sugar, two cups grated apples, grated rind of one-half lemon, three-fourths cup finely ground stale macaroons, and four tablespoonfuls of blanched almonds. Beat yolks and sugar until very light, add apples, lemon, macaroons, and stiffly beaten whites. Put in buttered torte pan, and cover top of pudding with split almonds. Bake in moderate oven thirty to forty minutes and serve cold. Just before serving decorate with one-half pint cream stiffly beaten, slightly sweetened, and flavored with mocha or vanilla.—Calley B. Wise, Los Angeles.

CARAMEL CUSTARD

Put one cup granulated sugar in granite pan, over slow fire and stir constantly until melted golden brown (great care must be taken not to let it burn). Pour into baking dish, running it around sides and bottom very quickly, as it candies quickly. Heat one quart rich milk, beat in six well beaten eggs, and pour into candied mold, or dish; set in pan of water and place in moderate oven until custard is set. When cold, place broad flat dish over baking dish and quickly invert; custard will be underneath and melted caramel covering it. For small family one-half quantity can be made. This recipe serves six nicely.—Mrs. J. F. Holmes, Los Angeles.

FRIED CREAM

Mix two heaping tablespoonfuls flour with two tablespoonfuls sugar. Add to one cup hot milk in double boiler. Stir till smooth, then add beaten yolks of two eggs. Flavor, pour into mould and put in refrigerator until very cold and firm. When nearly time to serve, pour out on board, slice, dip in egg and cracker crumbs and fry. Serve hot, with following:

Sauce

Beat together well, one cup sugar, one-fourth cup butter, one egg, well beaten, juice from one and one-half lemons, and some of the rind. Then pour on one-half cup boiling water, put in bowl and thicken over a steam kettle. Will serve five or six. —Mrs. Charles A. McCollom, Carmel By-the-Sea, Cal.

FROZEN PINEAPPLE BISQUE

One-third cup pineapple juice, yolks of two eggs, well beaten; three-fourths cup pineapple cut very small, one-half cup cream, whipped with one tablespoon powdered sugar. Put pineapple juice and eggs in saucepan and cook like custard, stirring constantly. Then add pineapple. Cool. When cool, beat the mixture until it is very light. Stir in the cream lightly. Pack for three hours in ice and salt, using twice as much ice as salt. This recipe serves four persons.—Mrs. A. H. Richards, Burbank, Cal.

ALMOND CRACKER PUDDING

Pound two ounces of blanched almonds to a paste with one-half teaspoon of pistachio extract, and set aside. Put one tablespoon of butter in a saucepan, add one pint of milk and one scant cupful of sugar. Stir and beat until scalded and the sugar thoroughly dissolved. Allow to cool, then stir in the almonds, three well beaten eggs and one-half cupful of rolled and sifted cracker crumbs. Beat well, bake in small buttered molds or cups, and serve with a sauce or cream.—Mrs. Byron Scovell, Los Angeles.

ANGEL'S DELIGHT

The day before the dessert is required, make a large angel cake, and bake it in a square tin. Next morning, cut all the crust off the cake, as it must be perfectly white to contrast prettily with the fruits. Then cut into slices, and line a mold as for charlotte russe. Next take one quart of rich cream, lay aside out of it one cup of the best and put the remainder in a double boiler to heat. When quite hot, but not boiling, dissolve in it one-third box of gelatine which has been soaking in water. After it is quite dissolved, remove cream from fire and put in a cool place, and then on ice. As it begins to thicken, whip it well, and stir in gently the cup of cream, whipped very stiff, adding a little sugar, and one tablespoonful each of maraschino cherries, preserved ginger, and pineapple cut in small squares; one teaspoonful vanilla. Pour all in mold of cake. In hot weather use a little more gelatine.—E. M. Gibbs, Venice, Cal.

TEA CREAM

Bring to a boil one pint cream, pour over one-fourth pound sugar and a pinch of tea, cover and let stand. When tea has drawn, strain. Beat, thoroughly, yolks of five eggs and whites of two, and add slowly to the cream; place in double boiler and cook until it thickens.—Mrs. J. F. Holmes, Los Angeles.

CACTUS PEAR

For two dozen fruit, take three lemons and four cups of sugar. Dissolve sugar in one cup of water, boil to a syrup, put in lemons and fruit. After fruit has been cleansed of thorns by holding one at a time over gas blaze on a fork. Now remove dark skin and wash fruit in cold water. Boil till fruit is clear and put in glasses ready for use. More lemon can be used if desired.—Mrs. M. E. Wright, Santa Monica, Cal.

FRENCH PUDDING

Boil one pint milk, and thicken with three tablespoons corn meal, add one-fourth teaspoon salt, one tablespoon butter, one-half teaspoonful each of cloves, allspice, nutmeg, and cinnamon; one-half cup brown sugar, yolks of three eggs well beaten, one-half cup molasses, mix well; then stir it in one quart cold milk. Bake in slow oven one and one-half hours. When half done stir, and then let brown. Cover with meringue, brown and serve with cream.—Mrs. Chester B. Scovill, Los Angeles.

A SUMMER DESSERT

One quart of lemon jelly, one-half pound of prunes, one tablespoon of candied orange peel, one-half pint of heavy cream. Make a quart of lemon jelly. Wash the prunes well and soak over night in cold water; in the morning pour water and prunes into the double boiler and cook until like puff balls and very tender. Cut very fine the orange peel soaked in a little hot water. Add to the jelly. Remove the prunes from the liquid, take out pits, cut in two or three pieces and mix carefully with the lemon jelly. Turn into a mold, wet with cold water and set in the refrigerator to harden. When ready to use turn from the mold and serve with whipped cream.—Bessie C. M. Wood, Santa Ana, Cal.

PRUNE FLUFF

Whites of two eggs, beaten very light. Add one-half cup sugar gradually. Put enough stewed pruned through meat grinder to make one cup. Stir prunes into beaten egg whites. Put in a buttered pudding dish and bake for fifteen or twenty minutes. Serve with cream, either whipped or plain.—Mrs. A. H. Richards, Burbank, Cal.

COCOA CRUMB CUSTARD

One cup bread crumbs (dry), one quart sweet milk. Heat in double boiler until thickened. Add one cup sugar, four tablespoonfuls cocoa, one tablespoonful butter, pinch of salt. Beat hard one minute, add yolks of four eggs. Fold in the stiffly beaten whites. Pour into baking dish. Set in a pan of warm water and bake forty-five minutes.—Mrs. S. T. Peet, Covina, Cal.

CHOCOLATE STEAM PUDDING

Five ounces of fresh bread crumbs, one and one-half cups of milk, three heaping tablespoonfuls of sugar, three sections of chocolate, three eggs and one teaspoonful of vanilla. Boil together milk, sugar and chocolate and pour over crumbs. Cool slightly, add beaten yolks and vanilla. Beat well. Whip the whites of the eggs to a stiff froth and fold into the mixture. Put at once into a buttered mold and steam for one hour. Serve hot with hard sauce. Chopped almonds provide a pleasant change occasionally in making this pudding.—Elizabeth Parker, Burlingame, Cal.

FROZEN PUDDING

One pint of cream whipped stiff, one cup of sugar, soak six to eight macaroons in sherry (if one is fortunate enough to have it, if not one can substitute cider). One-half cup medium cut walnuts or almonds and some candied cherries and pineapple cut into small pieces, the whites of two eggs beaten stiff. First whip cream stiff, in the meantime have the macaroons soaked, then add sugar. Mix fruit and nuts together, adding the whites of eggs last, and put in pudding mold. Have your cracked ice ready and pack from three to four hours, when it is ready to serve.—Mrs. H. J. Loeb, Los Angeles.

ORANGE BLANC MANGE

Dissolve two rounded teaspoonfuls cornstarch in two large tablespoonfuls milk, when thoroughly blended, add one-half pint boiling water, stirring constantly until thick and smooth; then add one tablespoon butter, one-fourth pint sugar, juice of one-half lemon, juice of one orange, and grated peel. Stir well and pour into stiffly beaten whites of four eggs, beat thoroughly and pour into an orange lined mould. Set on ice to chill. Serve with whipped cream with tablespoon of ground walnuts on top. Will serve eight persons.—Virginia W. Scovill, Los Angeles.

PUFF PASTE PIE

Sift two cups flour. Wash one cup butter until free from salt. Pat until no more water flies from the butter, which should be soft and of wax-like consistency. With the tips of the fingers, work one-fourth of the butter into the flour. Moisten with one-third cup ice water, to which the juice of half a lemon has been added. Roll out on a board. Put the remaining butter in the center. Fold one side over, one under butter. Roll out four times, each time folding the ends toward the center to make three layers and turning paste half way around with each rolling. Place in ice box overnight or for several hours. Shape paste to fit pie dish. Chill again and bake as directed.

APPLE DUMPLINGS
(Southern Style)

Quarter eight or ten tart apples, pared and cored. Put in a kettle with enough water to just cover them, add one cupful of sugar. The apple sauce must be started to boil before the dumplings are added. For the dumplings: One-half cup sour milk, one-half teaspoonful soda, one-half teaspoonful salt, one teaspoonful of sugar, butter size of a walnut, flour. Stir the soda in a little warm water, into the milk, add salt, sugar and a little flour. Then a part of the butter, then more flour and butter and flour until no more can be stirred in. Drop from a dessert spoon, dipped each time in cold water, on top of the boiling apple sauce. Close and boil for five or ten minutes.—Mrs. Louis Fleckenstein, Long Beach, Cal.

APPLE TAPIOCA PUDDING

Pick over and wash three-fourths of a cup of pearl tapioca. Pour one quart of boiling water over it, and cook in double boiler until transparent; stir often, and add one-half teaspoon of salt. Core and pare seven apples. Put them in a round baking dish, and fill the cores with sugar and lemon juice. Pour the tapioca over them and bake until apples are soft. Serve hot or cold with sugar and cream. A delicious variation may be made by using half pears or canned quinces and half apples.—Mrs. Dean Campbell, Orange, Cal.

A DELICIOUS HOT DESSERT

One box currants, one cup sugar, one-half cup melted butter, cinnamon, one cup broken nuts. Make up pie crust in usual manner. Roll out to about one-quarter inch thickness, spread over with generous supply of melted butter, fold in middle and then turn back, from the crease down to edge cover with cleaned currants, finely broken nuts, sprinkle with cinnamon and one-half cup sugar, then fold and roll with rolling pin, then add more filling and fold again. Repeat the process until dough will hold no more, then make roll in the size of the rolling pin, lay on greased pan and bake for one hour in medium oven. Serve with hot maple syrup and whipped cream, or butter sauce. — Mrs. Chas. J. Garcia, Tempe, Ariz.

IMPERIAL PUDDING

One envelope of gelatine, one-half cup cold water, one and one-half cups pineapple, one cup sugar, one cup cooked rice, one cup whipped cream, whites of four eggs. Soak gelatine in cold water. Cook pineapple, sugar, and the one-half cup of water ten minutes, add rice and gelatine while hot. When mixture begins to cool and thicken, fold in stiffly beaten egg whites, then add the whipped cream. Put in a large mold, or several smaller ones, and place on ice. When ready to serve, take from molds, and pour a thin, pink sauce around them. For pink custard, heat two cups milk, add yolks of two eggs, beaten with four tablespoonfuls sugar, and one tablespoonful flour. Cook till it thickens slightly, cool, flavor and add pink coloring. —Mrs. H. F. Scoville, Monrovia, Cal.

PRUNE SOUFFLE

One-half pound stewed prunes, yolks of three eggs, four tablespoonfuls powdered sugar, whites of six eggs. Remove stones from prunes, press through a sieve; add to them the yolks of three eggs slightly beaten with powdered sugar. Fold in the beaten whites of six eggs; turn into a baking dish; dust the top with powdered sugar; bake in a quick oven for five or six minutes, then send immediately to the table in the dish in which it was baked. Serve with whipped cream. — Mrs. C. C. Holliday, Los Angeles.

BANANA SNOW PEAK

Cut an angel cake in three cross sections. Slice ripe bananas very thin, place on each of the sections and sprinkle with powdered sugar, and a few drops of lemon juice. Pile these sections on top of each other. Whip quite stiff sufficient sweet cream to cover and be sure to fill the center space and pile up to a peak. Cut in quarters a few cherries, either brandied or maraschino, scatter over the top and place one whole cherry on the top of the snowy peak of cream. The cream should be sweetened but little. Fresh strawberries or raspberries may be used in place of cherries. This dessert is so attractive in appearance that it should always be placed before the hostess and guests before being served.—Mary E. R. Meyst, Los Angeles.

NOODLE PUDDING

Open two eggs on bread board. With a knife, work in sufficient flour to make a dough that can be rolled out very thin, as thin as it is possible to get it. Let this sheet or sheets dry. When dry enough, roll them, and cut up three-quarters of them into strips, one-eighth of an inch in width. The balance, cut up as fine as possible. Boil the wide strips in slightly salted, boiling water until tender. Put a small piece of butter or beef fat into a frying pan, and when hot, brown the small pieces slightly. Place the wide strips on a platter, with the browned pieces on top toward the center. Over this, sprinkle a mixture of three-fourths sugar and one-fourth cinnamon. Serve warm.—Miss Helen Feldman, Los Angeles.

ORANGE SAUCE

Two oranges, one teaspoon lemon juice, one cup boiling water, two teaspoonfuls cornstarch, four tablespoonfuls sugar. Put boiling water in saucepan, add cornstarch dissolved in a little cold water, then the sugar; boil two minutes. Add orange and lemon juice.—F. Mabel Kepner, Los Angeles.

BOILED FIG PUDDING

One pound figs, one pound bread crumbs, one cup sugar, one-half pound beet suet, four eggs, one lemon. Have figs and suet chopped fine and the bread crumbs grated. Add eggs, sugar, the juice and rind of lemon; mix well, adding the eggs last. Place in a well buttered and sugared bowl, and tie in a pudding bag. Boil for four hours. Do not permit water to get into the bowl.—Mrs. C. C. Holliday, Los Angeles

CHERRY DELIGHT

Soften one-half box of gelatine in half a cup of cold water. Dissolve it with one-half a cup of boiling water. Add one cup of sugar and one pint of juice from a quart can of cherries, preferably black. When dissolved, strain carefully. Pour in your mold and when partially set, add one-half your cherries and two cups of whipped cream. Mix well. When cold, unmould, cover with whipped cream and blanched almonds and a few cherries, if desired. This can be varied in numerous ways and is as good to look at as to taste.—Mrs. Ethel M. Hosmer, Los Angeles.

UPSIDE DOWN DESSERT

Make cake batter as follows: Two-thirds cup sugar, one level tablespoonful butter creamed together. Add one unbeaten egg, and one-half cup milk, and beat well. Sift one and one-half cups flour with one heaping teaspoonful baking powder, and stir into former ingredients. Add one teaspoonful vanilla. In a frying pan, melt together one cup brown sugar and three tablespoonfuls butter. Stir until mixture is smooth, then add one cup chopped prunes and nuts together, and on that pour the cake batter. Bake in moderate oven twenty minutes. When done, turn out on large plate and serve with whipped cream.—Lottie Daniels, Los Angeles.

BROWN BETTY

One cup bread crumbs, two cups chopped apples, one-half cup sugar, one teaspoon cinnamon, two tablespoonfuls butter cut into small pieces, two tablespoonfuls raisins. Place a layer of chopped apples into a deep dish, sprinkle with sugar, butter and cinnamon, cover with bread crumbs, then more apples, alternate until dish is full having a layer of crumbs on top. Bake in a moderate oven. Serve warm with sugar and cream.—F. Mabel Kepner, Los Angeles.

FLOATING ISLAND

Soak two large tablespoonfuls of pearl tapioca until soft, in a cup of lukewarm water. Then put the tapioca, with one quart of milk, and a little salt, into the double boiler, and let it become hot. Beat the yolks of three eggs with one-half cup of sugar, and stir this into the milk, cook until it begins to thicken and become creamy, then pour into dish to cool. When cool, add one teaspoonful each, of vanilla and lemon extract. Beat whites of eggs with enough sugar to stiffen, drop "in islands" on the custard, dust with sugar and set in moderate oven till golden brown.—May E. Monasmith.

LA CAL PUDDING

Four green apples, peel, core, cut in eight pieces. Stew in one-half cup sherry and water. May substitute orange juice. Add one slice of lemon, one whole cinnamon, one tablespoon of currants. Sweeten to taste, apples must remain whole. Before removing from fire, take out lemon and cinnamon. Set aside to cool. Line a pudding dish with lady fingers. Add apples (when cold), cover with macaroons, moistened with Jamaica rum and powdered sugar (may substitute orange juice). Cover with vanilla cream, made as follows: One and one-half pints milk, yolks of four eggs, small piece of butter, heaping tablespoon of flour, sugar to taste, stir over fire until creamy. Remove from fire. Add vanilla extract. Cool. Beat whites of six eggs. Flavor with vanilla and sugar. Add to pudding. Sprinkle with chopped almonds and powdered sugar on top. Set in hot oven until browned. Serve cold. Will serve eight—Mrs. Jean M. Ryan, Los Angeles.

ORANGE PUFFS

One cup flour, one-half cup sugar, one teaspoon baking powder, one teaspoon melted butter, one-half cup milk, a little grated orange rind. Mix and sift dry ingredients, then add the melted butter, then gradually the milk. Put in muffin tins and bake twenty to twenty-five minutes. Serve hot with orange sauce.—F. Mabel Kepner, Los Angeles.

INDIVIDUAL FRUIT PUDDING

One-fourth of a cup of butter, one-half cup sugar (cream together); one-fourth cup of milk, whites of two eggs beaten stiff, one cup of sifted flour, one teaspoon of baking powder, a pinch of salt, one cup of fresh fruit (floured). Steam thirty to forty minutes. Blueberries, red raspberries, peaches or apple can be used in season. The rule makes six puddings steamed in coffee cups. Serve at once upon removal from the fire. —Mabelle T. Spaulding, Long Beach, Cal.

FROZEN PUDDING

Yolks of four eggs, one-half cup sugar, one tablespoon flour, one pint milk, one pint cream, beat eggs and sugar together good, mix flour with little of the milk, put rest of milk and the cream in double boiler and add rest of ingredients, stir until all is well scalded, when cold add, one teaspoon vanilla, one cup preserved strawberries, one cup finely chopped raisins, and one cup chopped English walnuts, then freeze. This makes one-half gallon, and is delicious.—Mrs. J. C. Comer, Hyland Park, Cal.

BURNT ALMOND CHARLOTTE

Melt one cup of brown sugar in a hot skillet, stir very quickly, add one cup of finely chopped blanched almonds, remove from the fire and place when cold in a cloth and pound very fine. Place in double cooker two cups of rich milk, one-half cup sugar, yolks of three eggs, two level tablespoonfuls of granulated gelatine, previously dissolved, add almond mixture, cook about five minutes, chill, add three whites of eggs, beaten very stiff, one cup of whipped cream, vanilla to taste, fold all in gently until mixture is "set and spongy." Serve with sponge cake or lady fingers.—Mrs. Orvin A. Hahn, Los Angeles.

YOSEMITE PUDDING

Mix together half cup instantaneous tapioca and half cup granulated sugar. Take one pint good grape juice and half pint water. Boil grape juice and water together, when they have reached the boiling point add tapioca and sugar, stir until thoroughly mixed, then boil half minute. Serve either hot or cold with cream. Makes a delicious dessert.—Mrs. H. Griffith, Los Angeles.

RED FRUIT SHAPE

One pound fresh red raspberries, one-half pound fresh red currants, one tablespoonful cornstarch to each cupful fruit juice, three-fourths pound sugar. Cook the carefully cleaned fruit in three cups water until quite soft. Strain off the juice, sweeten with the sugar, and cook again. Measure the juice and thicken carefully with the cornstarch dissolved in a little cold juice. Pour into form and chill. To be eaten with either plain or whipped cream. This is the justly famed "Ródgód" (Red Grout) served in summer in every household, hotel and restaurant in Denmark.—Mrs. A. R. Raven, Los Angeles.

CHRISTMAS PLUM PUDDING

Economical and good; digestible. One pound seeded raisins, one-half pound currants dried, five cents water. Add this, then add the blanched almonds, one cup brown sugar, one-half cup of cold cooked coffee, one-half cup milk, one-half teaspoonful soda, one teaspoonful of baking powder, one cup of molasses. Pour molasses in mixing bowl, then dissolve the soda in a little boiling water. Add this, then add the spices, sugar, coffee. The raisins should be cooked in hot water and cooled, then added to the other ingredients. Then the blanched almonds. Last the flour and baking powder, making a medium stiff batter. Put in molds or baking powder cans, two-thirds full, well greased. Cover and steam three hours. Serve with sauce. Can be served either hot or cold. Sauce: Two tablespoons of cornstarch, one-half cup brown sugar, tablespoonful butter, one-half teaspoon salt, two cups water. Cook until thick. When nearly cool, add one cup grape juice.—Mrs. Louis Fleckenstein, Long Beach, Cal.

NESSELRODE PUDDING

Two pounds of almond macaroons, five eggs, one pint of rich milk, one cup of cream, one tablespoon of granulated gelatine, one teaspoon of vanilla. Pound the macaroons fine, add yolks of eggs to milk, dissolved gelatine. Place all mixture in double cooker. Cook until very thick, cool, fold in vanilla, beaten whites of eggs and whipped cream, stir until the mixture has set and is spongy.—Mrs. Irvin A. Hahn, Los Angeles.

CHOCOLATE FLUFF FRENCH PASTRY

One-half pound lady fingers, one-quarter pound bitter chocolate, three tablespoonfuls sugar, three tablespoonfuls cold water. Melt chocolate in double boiler, add sugar and water and heat. Beat four eggs separately. Add yolks to the mixture, cool and fold in beaten whites. Line pan with oiled paper, and place layer of lady fingers on bottom. Cover with layer of custard, then lady fingers and custard again. Put in ice box, or let stand in cool place till it sets. Place on serving dish, and frost and garnish with whipped cream. This may be made and let stand over night.—Mrs. Glenn Belt, Whittier, Cal.

ST. THOMAS PLUM PUDDING

Three-fourths pound flour sifted, three-fourths pound butter, three-fourths pound sugar, one-fourth pound dried currants, one-fourth pound seeded raisins, one-fourth pound citron, six eggs. Stir softened butter and sugar together until light and creamy. Stir unto this, one by one, the eggs, then add the flour gradually, and lastly the floured fruit. Put into buttered covered pudding pan, making due allowance for swelling of the mixture and steam for two hours. When done dip the pan for a few moments into cold water to loosen the contents, which then turn out on to a warm platter and serve hot with either hard sauce or any other sweet sauce made of fruit juice, which now must replace the red wine formerly used. This is a favorite recipe of the older families in St. Thomas, Virgin Islands (one of the Danish West India Islands purchased in 1916). It is much preferred to the heavy English plum pudding.—Mrs. A. R. Raven, Los Angeles.

BROWN SUGAR PUDDING

Two cups brown sugar, two cups water, three level tablespoonfuls cornstarch. Vanilla. Cook together until transparent and thick. Remove from fire, add one cup chopped nuts and the beaten white of one egg. Serve with whipped cream or thin custard.—Charlotte A. Closser, Long Beach, Cal.

CALIFORNIA FIG PUDDING

One-half pound of the package figs, chopped fine, one-half pound of nice suet, chopped fine, one-half pound of light brown sugar, one-half pound sifted flour, two tablespoonfuls of molasses, four eggs, beaten lightly. Stir all well together and put in a dish, in steamer, and steam three hours. Sauce: One-half cup butter and one cup of powdered sugar, creamed together and add a touch of nutmeg. Serve hot.—Emma C. Sommers, Los Angeles.

A MYSTERY DISH

First go to the elderberry tree and to the rose bush for your chief ingredients. Cut large, full-blown blossoms of the elderberry with a long stem, about six of them. Then go to the rose bush and select six full-blown roses of the fragrant variety. Examine carefully for eventual presence of insects. Then prepare a thin batter by mixing a cup of flour with four eggs well beaten in, one by one. Add a scant teaspoon of salt, and enough sweet milk stirred in very gradually until it becomes a creamy batter. Have a wide pan or kettle ready with deep hot fat, as if preparing for frying doughnuts. Now dip your blossoms and roses, one by one in the batter, leaving the long stems on, and fry to a nice brown, not immersing the stems, however. Spread upon a large platter and sprinkle powdered sugar over the now curious and mysterious looking pastry. You can thus surprise your guests with a unique dessert of light, fluffy shapes on green stems, and the delightful fragrance of roses and the peculiar aroma of the elderberry bloom. But they must be eaten hot, fresh from the frying kettle, to come into their full value. You'll have your friends guessing long the nature of the mysterious dish.—Mrs. B. T. Harper, Bakersfield, Cal.

FRUIT JELLY

One pint of ginger ale, two level tablespoonfuls of granulated gelatine, dissolved in two tablespoonfuls of cold water, and then dissolved in one-third cup of boiling water, one-half cup sugar, juice of one lemon, one-half an orange cut fine, one-half grape fruit cut fine, slice of pineapple cut fine, a pinch of salt. Most delicious.—E. S. McClure.

DATES WITH LEMON JELLY

Soak one-half box gelatine in one-half cupful of cold water for about twenty minutes. Dissolve in two and one-half cupfuls of boiling water and add one cupful of sugar and the juice of two lemons. Strain and half fill a mold and set on ice. When almost firm, drop on the dates which have been stoned and stuffed with blanched almonds. Add the rest of the jelly to fill the mold and chill. Serve with whipped cream. — Mrs. Oscar P. Castorina, Los Angeles.

LEMON MOULD

Two lemons, one pint water, two ounces cornstarch, four ounces sugar, two eggs. Method: Pare rind thinly from lemons and squeeze out juice, boil rind with water seven minutes, blend cornstarch with a little cold water and juice of lemons, strain water from rinds on to this, stirring all the time, return to pan and boil three minutes, add sugar and well beaten eggs, cook gently till egg does not taste raw, pour into wet mould. —Miss C. G. Cowell, Los Angeles.

GRAPE NUT PUDDING

Three and one-fourth cups boiling water, two cups grape nuts, two eggs, three-fourths cup granulated sugar, two tablespoonfuls melted butter, one-fourth teaspoon each cinnamon, cloves and nutmeg, two cups nut meats, one-half cup raisins, one-half cup dates, pinch of salt. Pour boiling water over grape nuts. Set aside to cool. Beat yolks of eggs with sugar, spices and butter. Then add nut meats, raisins and dates. Mix all with grape nuts. Lastly fold in the beaten whites of eggs to which salt has been added. Bake in moderate oven twenty-five minutes. Serve with whipped cream and cherries or plain lemon sauce.—Mrs. J. F. King, Monrovia, Cal.

DOWN EAST RICE PUDDING

Mix, one-half cup washed rice, two cups milk, one-half cup New Orleans molasses, one level tablespoon of butter, a little salt. Bake slowly two hours, adding more milk as it thickens. Serve hot with cream.—Mrs. John Brown, Jr., Los Angeles.

PRUNE JELLY

One-half pound prunes stewed and cut fine, one-fourth package of gelatine dissolved in the juice of the prunes, small cup of grape nuts and one cup of chopped walnuts, stir all together and put on ice to cool. Serve with whipped cream.—E. P. McClure, Pasadena, Cal.

GOLDEN SAUCE

Cream together one-third cup of butter, and one cup powdered sugar. Add the well beaten yolks of two eggs, and the juice and rind of one orange. Scald one-third cup of milk and pour on mixture. Cook over steam until thick. — Olive Fisher, Prescott, Ariz.

DINNER DESSERT

Two packages sweet chocolate, three heaping tablespoonfuls powdered sugar, three tablespoonfuls water. Melt in double boiler. Add four beaten egg yolks, stirring short time until thickened. Pour while hot, over well beaten four whites. Split eight lady fingers. Arrange in mold and alternate layers of fingers and custard. Let stand on ice over night. Serve with sweetened and flavored whipped cream.—Mrs. E. E. Mellen, Los Angeles.

CHESTNUT PUDDING

Take off the first peel of two pounds of chestnuts, cook in salted water thirty minutes. Now remove skins, crush nuts and pass through fine sieve, they should be like dry powder, put this into a deep earthen bowl, and add one cup cream, two yolks of eggs, one-half cup powdered sugar, one tablespoon sweet butter melted, one teaspoon vanilla, two teaspoonfuls orange flower water, or eau-de-cerises. Mix all smoothly, heap on flat plate, make fancy decorations on it, decorate with candied cherry, whole chestnut or any small flower, heap piles of whipped cream all around.—Mrs. Donna Hubbard, Glendale, Cal.

CHEESE PUDDING

One-fourth pound grated cheese, two ounces bread crumbs, one egg, one-half pint milk, pepper and salt to taste, beat eggs, add milk, cheese and bread crumbs. Mix all together, bake one-half an hour, serve very hot. —Mrs. F. Hollinshead, Los Angeles.

PRUNE PUFFS

Chop fine a half pint of stewed prunes after removing stones. Add half a cup of sugar, the whites of three eggs, and gratings of lemon peel. Beat whites of eggs to a stiff froth, before adding to the prunes and sugar. Bake half an hour in a buttered dish, and serve with whipped cream.—Rose A. Myers. Yucaipa, Cal.

LEMON FLUFF

The juice and grated rind of one large lemon. Separate four eggs; beat the whites very stiff and beat into them two tablespoonfuls of sugar. Beat the yolks very light and creamy and beat into three tablespoonfuls of sugar. Combine the yolks with the lemon mixture; add four tablespoonfuls of boiling water and cook over a very slow fire until it is thick as cream, and while hot pour this mixture over the stiffly beaten whites and mix thoroughly. The hot mixture prevents the whites from falling. This dessert will remain light and "fluffy" for about six hours. It is very attractive looking, dainty and most delicious. — Mrs. R. H. Middleton, Charter Oak, Cal.

APPLES A LA BELLI-BAND, HOT OR COLD

Take five apples, near a size, core and pare, leaving narrow band of skin around center of apple, stuff hole with raisins or dates and English walnut meats. For syrup take one cup sugar (granulated), one cup water, shake of cinnamon and nutmeg, boil five minutes to form syrup. Place apples in syrup, cover with lid, boil five to ten minutes (according to grade of apple), then turn apples upside down in syrup. Cook until tender (must remain whole). Remove to individual saucers, decorate with walnut meats and pour remaining syrup over each. May be served as they are, or with milk or whipped cream on more festive occasions.—Marie Donnelly Toomey.

DELMONICO

One and one-half cups of sugar, one-fourth pound of butter, four eggs, one cup of nut meats, one-fourth cup of black (cold) coffee. Cream the sugar and butter, then add one egg at a time, beating it in thoroughly as added, then nut meats and coffee. Line a pan with lady fingers (sides and bottom), pour in a layer of the above mixture, then a layer of lady fingers, then more mixture, having the top layer of lady fingers. Set away to cool, and it is best to have in refrigerator several hours before using to become firm. Serve in slices with whipped cream on each serving.—Mrs. W. I. Lundy, Fresno, Cal.

DUCHESS PUDDING

Two eggs well beaten, one-half cup of sugar, one-half cup of milk or one cup of sour milk, one teaspoon of soda, one cup suet chopped fine or one tablespoon of butter, one-half cup figs chopped fine, one-third cup of walnut meats cut medium size, two and one-half cups of bread crumbs (stale, but not hard bread), one-half teaspoon salt, mix all together, put in well greased individual cups or in solid mold and steam one hour. Serve with cream sauce. Two eggs beaten light, add gradually one cup of powdered sugar, beat this very hard and add one-half cup of cream, cook in double boiler until it thickens, flavor with one-half teaspoon vanilla, stir gently. —Mrs. J. H. Habberley, Los Angeles.

RASPBERRY DREAM

One package raspberry gelatine, one-half pint double cream, one cup nut meats, one-half cup finely cut marshmallows, one-half cup dates. Dissolve gelatine in one pint of boiling water. Divide into three equal parts and put one part in a square mold. Take one of the remaining portions when it begins to thicken and beat with egg beater until dry and foamy. Into this mix nuts, marshmallows and dates. Spread this over the portion in the square mold and cover with the remaining third. Put in cold place to thoroughly harden and when ready to serve, cut into slices with knife dipped in hot water. On each slice put whipped cream and dot with raspberry jam or candied cherry.—Mrs. A. J. Anning, Riverside, Cal.

STRAWBERRY CHARLOTTE

Line bottom and sides of mold with split ladyfingers covered with strawberry jam. Beat one pint of cream stiff, add six tablespoons of jam, beat thoroughly. Unless jam is very sweet, add one-fourth cup sugar to cream, also. Pour into a dish. Any kind of jam you have handy can be used. Also six egg whites instead of cream can be used, but is not quite so good.—Rita M. Pemberton, Los Angeles.

SPONGE PUDDING

One pint of milk, one-half cup of flour, one-half cup sugar, one-half cup butter, six eggs. Heat milk in double boiler, stir in butter and mix flour smooth in a little cold milk and stir in. Cook till thickened and cool a little. Stir in the yolks well beaten, and then the whites beaten very light; add vanilla. Put in a two-quart pan, well buttered. Set in another pan with hot water in and bake one hour in moderate oven. Serve with lemon sauce as follows: One cup sugar, butter size of walnut, one tablespoon cornstarch. Beat egg and sugar till light, add grated rind and juice of one lemon. Stir into one and a half cups of boiling water. Cook till it thickens. Will serve twelve people.—Kate C. Moody, Los Angeles.

MARASCHINO MELON

A frozen dessert, especially delightful for the Christmas festivities. One cup of milk, one tablespoonful of flour, two eggs, one cup of sugar. Cook in double boiler until it thickens. When cool add one-half pint of cream, one-half pint of milk, one teaspoonful of vanilla, one-half teaspoonful of almond, one-fourth teaspoonful of green coloring. Freeze and line a melon mold with the green ice cream. Fill the hollow center with one pint of cream whipped, two tablespoonfuls of sugar, one-half teaspoonful of vanilla, one cup of maraschino cherries cut into small pieces. Pack down. Serve with claret sauce: Two cups of sugar, one-half cup of water. Boil eight minutes. Add two-thirds cup of claret. If maraschino cherries or claret are not available, use other canned cherries and make the sauce from the juice of the cherries.—Harriet Morse King, Pasadena, Cal.

MOLASSES PUDDING

One-half cup dark molasses, one-third cup melted shortening, two-thirds cup sweet milk, one-half cup seeded raisins, one egg (well beaten), one and one-half teaspoons baking powder sifted into one and one-half cups flour, salt and grated nutmeg. Stir mixture thoroughly. Steam one and one-half hours.—Hazel Glavey, Los Angeles.

ANGEL'S DELIGHT

One package dates, one cup walnut meats, two tablespoons syrup, three tablespoons cream, three tablespoons lemon juice. Run the dates and nuts through the medium knife of the grinder. Mix all ingredients with a wooden spoon thoroughly until a thick paste. If necessary for the individual taste, a little more syrup or lemon juice may be added. Chill and serve with whipped cream. This is very rich so that a small portion is all one cares for. If thinned with cream or orange juice, this makes a delicious sandwich paste for tea.—Mrs. Rita Proudfit, Los Angeles.

STUFFED JELLY ROLL

One jelly roll, one envelop gelatine, three-fourths cup cold water, one-half cup boiling water, one-half pint whipping cream, one cup diced fruit (bananas, cherries, pineapple, apricots and pears), one teaspoon vanilla, five walnut meats chopped fine. Pour sugar over fruit to sweeten. Soak gelatine in the cold water and let stand for fifteen minutes, then add the boiling water and stir until dissolved. Whip the cream until thick then flavor. Mix gelatine, fruit and nuts thoroughly, add one cup of the whipped cream and one-fourth cup more of sugar if fruit is extra tart. Cut the sugared top from jelly roll, cut down each side and remove center in one piece. Pin a firm strip of paper around jelly roll from end to end to hold filling in place until it sets. Add the filling pressing it down to pack tight and replace top of jelly roll. This mixture molds in a cool place in two or three hours. Serve and slice at table using the inside of jelly roll cut in small pieces as a garnish, topping all with the remaining whipped cream. This recipe serves four nicely. — Mrs. Louis Schirm, Jr., San Diego, Cal.

A DELICIOUS DESSERT

Six eggs; yolks and whites beaten separately. To yolks, add one and one-half cups of granulated sugar, and beat well. To the whites add one pound of finely chopped nuts (almonds or walnuts). Mix all together lightly and add one teaspoon of vanilla. Sift one teaspoon of baking powder with one cup of flour and stir in above mixture. Bake as for layer cake and put together with whipped cream, sweetened and flavored. Serve cold.—Mrs. C. H. Dunn, Los Angeles.

HOT APPLE CAKE PUDDING, DELICIOUS

Take six medium-sized apples, peel and quarter as for sauce, cook until tender, and season with a little butter, nutmeg and sugar to taste. Then make a batter as for simple cake as follows: One cup (scant) sugar, one tablespoon butter, one egg, Cream all these together and then add, one cup milk, one and one-half cups flour (alternate flour and milk); one teaspoon baking powder, stir batter well. Now place the apples in a square baking pan. When this is done, cover entirely with the above cake batter. Place in a moderate oven. When cake is done remove from oven. Serve: Cut cake in squares. Place each square upon a plate, apple on top. Cover with vanilla sauce. This will serve eight people.—Mrs. B. F. Nance, Los Angeles.

BISCUIT TORTONI

Place the yolks of six eggs and half cup of granulated sugar in a warmed bowl, set in a vessel of hot water and beat steadily until the mixture is a solid froth, adding by degrees the flavoring, preferably almond and vanilla mixed—one and one-half teaspoon is sufficient. When this mixture is thick and light, stir in carefully one pint of thick cream whipped to a stiff froth with one-half cup of sugar. Fill small paper cases with the mixture and sift finely powdered macaroons over the top. Pack in layers in the freezer with circles of stiff pasteboard between layers. Bury in equal parts of ice and salt and let stand for several hours. If wanted for evening dinner, prepare in the morning.—Mrs. C. H. Dunn, Los Angeles.

PEACH MOUSSE

(Frozen Dessert)

Whip one quart cream. One and one-half cups sugar. Six peaches (fresh or canned). Put through sieve. Beat all together. Put in pail and pack in bucket of fine ice, using plenty of salt. Set aside for three hours. Use one-third as much salt as pounded ice.—Mrs. J. Russell Bolster, Los Angeles.

APPLE DUMPLINGS

(The best ever)

Pare and cut in halves eight good sour cooking apples. Remove core carefully. Make pie dough of three cups flour, one even cup lard, one-third cup of water, a good pinch of salt. Roll dough moderately thin, cut in eight pieces and wrap two halves of apple in each piece without sugar or butter. Select a large iron skillet, or other baking dish large enough so dumplings will not touch (a round pan preferred). Put three pints of water, two cups of sugar and three-fourths cup of butter in water, boil ten minutes. Put dumplings in. Bake one hour in moderate oven. Baste four times with syrup while baking.—Mrs. J. P. Lowry, Pasadena, Cal.

MOCHA SOUFFLE

Three tablespoons butter, three tablespoons flour, three-fourths cup strong boiling coffee, one-fourth cup table cream, one-half cup sugar, four eggs, one teaspoon vanilla, pinch of salt. Melt butter, add flour and then pour on the hot coffee very slowly, stirring constantly until thick. Remove from stove, add sugar, and when cool add cream and beaten yolks of eggs, vanilla and salt. Let stand one hour. Butter pudding dish, fold stiffly beaten whites into mixture, pour into pudding dish, set in pan of hot water and bake in a moderate oven twenty-five minutes. Sauce: Mix yolks of two eggs with one-fourth cup granulated sugar until very creamy, add pinch of salt and then gradually one-half cup strong, black coffee. Cook in double boiler until mixture thickens. Strain, let cool and then fold in one-half cup whipped cream. Place on ice and serve with pudding which must be served immediately upon taking from oven.—Mrs. Andrew M. Armer, Hollywood, Cal.

FROZEN PLUM PUDDING

Make a boiled custard of one quart of milk, one cup sugar, the yolks of six eggs. Add two tablespoons of melted chocolate. When cool, add one quart cream, small can pineapple (grated), two oranges, two bananas, one-fourth pound candied or preserved cherries. Freeze and pack away to mellow.—Mrs. W. W. Lehuhard, Los Angeles.

APPLE SNOW ICE CREAM

To one quart of stewed apple pulp mashed through a sieve, fold in the stiffly beaten whites of three eggs. Add one quart of sweet cream, sweeten to taste and flavor with vanilla or lemon. Turn into freezer and freeze as for ice cream. When serving, a generous sprinkling of desiccated cocoanut or nuts is an improvement.—Miss Anna Gardiner, Santa Monica, Cal.

APPLE CUSTARD

Wash, core and prepare good cooking apples as for baking, using as many as can be nicely placed in baking dish. Fill center of apples with sugar and a tiny lump of butter. Dust with cinnamon. Make a custard, allowing three eggs to a quart of milk, a pinch of salt. Add two level teaspoons of cornstarch moistened with milk so it is free from lumps. Sweeten to suit the taste. Pour over apples, dust with nutmeg and bake in a moderate oven. The amount of sugar depends upon the acidity of fruit, and taste.—Mrs. W. A. Randall, Soldiers' Home, Cal.

PINEAPPLE UP-SIDE-DOWN CAKE

Melt one-fourth pound butter and one cup light brown sugar in iron frying pan. Place seven slices pineapple on top of this. Add the following mixture: Three eggs separated, add one cup sugar to the beaten whites, mix well, add one-third cup boiling water to yolks (juice from pineapple can be used in place of the water). Combine mixtures and add one cup flour sifted three times. Place on top of pineapple and bake about an hour in a slow oven. When done allow to stand five minutes before removing from pan, then turn out upside down and serve with whipped cream.—Mrs. M. A. Charlston, Los Angeles.

RICE SOUFFLE

One pint of whipped cream, one tablespoon powdered sugar, one tablespoon melted gelatine, one tablespoon boiled rice, one teaspoonful vanilla. Dissolve one tablespoonful of gelatine in warm water for an hour. Mix it with one tablespoonful of boiled rice, the same amount of powdered sugar, and one teaspoon of vanilla. Add this mixture to the whipped cream. Put in a wet mold and let it stand on ice for three hours. Serve with melted maple sugar.—Mrs. G. J. Robbins, Los Angeles.

QUICK ICE CREAM

Three quarts whole milk, one can milk, four eggs, one and one-half cups sugar, one package gelatine (envelope), one-half tablespoon vanilla, one-half tablespoon lemon, F. G. salt, one-half cup boiling water, one-fourth cup cold water. Soak gelatine twenty minutes in cold water. Add to boiling water. Remove from fire; strain. Separate yolks and whites of eggs. Beat the whites until stiff, add yolks one at a time, continuing to beat. This will eliminate raw egg taste. Add sugar gradually, beating continually. Add salt, canned milk, whole milk, gelatine and flavoring. Freeze immediately, using three parts ice to one part salt. Other flavoring may be used. Fruits may be added when cream is beginning to freeze.—Mrs. W. W. Hurley, Artesia, Cal.

CHOCOLATE MERINGUE PUDDING

One pint rich milk, one cup sugar, one-quarter teaspoon salt, two eggs, one teaspoon vanilla extract, one cup of bread crumbs, two squares of unsweetened chocolate or three tablespoons cocoa, one teaspoon lemon extract. Place milk in baking dish, add bread crumbs, salt, vanilla, the chocolate (melted) and the egg yolks and one-half cup sugar thoroughly beaten together, last. Stir all together, bake until custard sets, about fifteen to twenty minutes. Remove from oven and cover with meringue made with whites of two eggs and one-half cup sugar, flavored with one teaspoon lemon extract or grated rind of one lemon. Place in oven again until meringue is nicely done and delicately browned.—Mrs. Byron Scovill, Los Angeles.

PRUNE WHIP

Six eggs, six tablespoonfuls of sugar, twenty-four prunes cooked, seeded and chopped, six macaroons crumbled, one-half cup of English walnuts chopped. Cook one hour in a tube pan set in a pan of hot water in the oven. Serve with whipped cream.—Mrs. George M. Persons, Fullerton, Cal.

GRAPE PARFAIT, WHIPPED CREAM

One-fourth cup grape juice, three-fourths cup sugar. Boil until it threads. Pour onto stiffly beaten egg white, beating constantly. Beat one cup cream, one-half cup grape juice till thick. Add to egg white. Add one-fourth cup lemon juice in mould or vacuum freezer and freeze. Half fill glasses, add stiff cream, fill glass, add stiff cream and lemon peel.—Mrs. James McEvers, Los Angeles.

FROZEN APRICOTS

Use canned apricots, reserve juice and cut fruit in one-fourth inch cubes. To the syrup add sufficient water to make four cups. Add one cup orange juice, and one and one-half cups sugar. Cook five minutes, strain and pour over apricots. Chill and freeze. Fresh apricots or peaches may be used when in season. The fresh fruit should be cooked, until clear, in a syrup made of four cups of water and two cups of sugar. When this mixture is frozen to a mush, two cups of whipped cream may be added if one desires a richer dessert.—Mrs. G. J. Robbins, Los Angeles.

CHOCOLATE STEAM PUDDING

Three-fourths cup of sugar, one egg, one-half cup milk, one and one-half cups of flour, one and one-half teaspoons baking powder, two squares melted bitter chocolate, one-half teaspoon vanilla. Mix ingredients in the order given. Place in buttered mold or individual molds and steam forty-five minutes. To be served hot with the following hard sauce: One-fourth cup butter, one cup powdered sugar, one egg white well beaten, one teaspoon vanilla. Cream butter, add half the sugar, egg and vanilla, then the rest of the sugar. If not stiff enough add more sugar.—Mrs. M. A. Charlston, Los Angeles.

HEAVENLY HASH

One pint of whipping cream, whipped stiff. Then add three dozen pink and white marshmallows cut into pieces, three-fourths cup of English walnuts quartered, and three-fourths cup maraschino cherries cut in halves. Add a tablespoon of powdered sugar and a little of the juice off the cherries to color it pink. Mix thoroughly and chill. Will serve twelve people. Delicious.—Mrs. G. W. Lanning, Los Angeles.

JERUSALEM PUDDING

Chop one-fourth pound dates, cover with orange juice. Whip one pint of cream. Cover one envelope of gelatine with one-half cup cold water. Let soak ten minutes. Mix one cup cold boiled rice, one cup of sugar, one teaspoonful vanilla and dates. Heat gelatine, stir into above mixture, add whipped cream, turn into a mold for two or three hours. Serve with whipped cream, dusted with finely chopped, blanched almonds.—Mrs. C. J. Klatt, Glendale, Cal.

SOUTHERN CORN PUDDING

Take an enameled pan or a casserole (or whatever one wishes to cook the pudding in) and break into it six or eight eggs. One can vary the number of eggs according to the number to be served or the price of eggs at the time. Beat these thoroughly, then mix with the eggs a can of corn, four level tablespoons of melted butter, one level teaspoon of salt and three level tablespoons of sugar. Put in the oven. In a very few minutes it will begin to harden around the outer edges while the center is still liquid. Take it out and scrape the hardened edges to the center. This may have to be repeated once or twice. As soon as the whole is hardened or set, take it out and serve while still hot and before it has time to dry out too much. It will cook in a moderate oven in about fifteen or twenty minutes. If the can of corn is very dry, it is better to add a little water or milk and if fresh corn is used add about one-half cup of milk or water. This can be served either as a dessert or a vegetable dish.—Lillie Rowland

PERSIMMON PUDDING

One cup persimmon pulp, one cup sugar, one cup flour, one-half cup sweet milk, two teaspoons soda, one and one-half teaspoons baking powder, one tablespoon butter, one teaspoon vanilla. Beat well, and steam or bake one hour in a well buttered pan. Sauce: One cup sugar, one-half cup butter, one egg, one tablespoon hot water, juice and rind of one lemon. Mix well and cook in double boiler.—Mrs. G. W. Jorres, Glendale, Cal.

PEACH BANANA ICE CREAM

Mash three thoroughly ripe bananas and four or five good sized choice mellow peaches to a smooth pulp. Sweeten with one cup of sugar and let stand a few minutes before adding cream. Then add one-half pint of rich cream and about two-thirds of the richest from a quart of rich milk. Flavor slightly with vanilla, mix all thoroughly and freeze as usual. The result is a delicious rich cream.—Mrs. Mary B. Townsend, Hollywood, Cal.

QUINCE SCALLOP

Three quinces, three sweet apples, one pint cranberries, sugar and cinnamon. Peel, core and cut the quinces and apples in eighths. Place a few stale bread or cake crumbs in bottom of a baking dish. Place over this a layer of mixed quinces and apples, then cover with a layer of cranberries, sprinkled liberally with sugar and a little cinnamon. Repeat until all the fruit is used, then bake in a slow oven about one hour.—Mrs. T. P. Richardson, San Diego, Cal.

FRESH STRAWBERRY FLOATING ISLAND

Crush one-half pint strawberries with one-half cup white sugar. Beat whites of four eggs to a stiff froth, and add gradually one-half cup of sugar. Then add strained juice of crushed berries. Beat until it will stand in peaks. Then make custard of four yolks, one pint milk, one-half pint sugar. Let cool, pour into glass dish. Place layer of strawberries on top of this, then arrange strawberry frosting on top of this in peaks. Set on ice until ready to serve.—Virginia W. Scovill, Los Angeles.

ROCK RICE

A cup of rice to one quart of milk. Cook rice in milk in double boiler. When rice is cooked, pour into a mold. Whites of three eggs beaten very stiff, cut with spoon and drop over rice roughly in rock formation. Take any kind of clear red jelly and drop little lumps here and there on whites of eggs. Serve with cream and sugar.—Mrs. W. A. Randall, Soldiers' Home, Cal.

CARROT PUDDING

One cup grated raw potatoes, one cup grated raw carrots, one cup of brown sugar, one cup ground suet, two cups flour, one cup nuts, one cup raisins, one teaspoon soda, one-half teaspoon salt, one teaspoon cloves, one teaspoon cinnamon. Mix dry ingredients, add suet. Combine potatoes, carrots and sugar and let it stand so that mixture liquefies self. Mix all well together. Put into baking powder cans and steam for two hours. Serve with white hard sauce. The carrot pudding keeps for several days and it can be placed in a steamer just before serving and reheated. Different sauces may be used.—Mrs. Chas. F. Shield, Perris, Cal.

PRESERVE PUDDING

Take a cup of flour and mix with it a very small pinch of salt, one level teaspoon of baking powder and a level tablespoon of sugar. Rub into this a level tablespoon of butter. Mix to the consistency of batter cake dough with about a half cup of water or milk. Grease large teacups. Fill each about one-third full of the dough, then place in each cup a heaping tablespoon of any kind of preserved fruit. Put enough dough over the top of this to cover. The cups should not be more than three-fourths full as there must be room for the pudding to rise. Put about two inches of water in a large flat-bottomed vessel, set the cups in it and put it on the stove to boil. This may be started to cooking as one sits down to dinner and will be ready when the time for dessert arrives. Serve hot with some of the preserve juice as sauce. If one has no preserves, fresh or dried fruits cooked and thoroughly sweetened may be used.—Lillie Rowland Gooch, Los Angeles.

COFFEE PUFF

One pint rich cream, two-thirds cup granulated sugar, one-half cup very strong coffee. Whip these with egg beater, freeze. Let stand an hour before serving.—Caroline J. Fish, Orange, Cal.

PEANUT BRITTLE DELIGHT

One pound peanut brittle, one pint whipping cream. Put brittle through fine part of food chopper. Add to whipped cream. Put in sherbert glasses and top with a preserved cherry, green mint candy or any fancied garnish. Serve with small cakes. This will serve ten people nicely.—Caroline J. Fish, Orange, Cal.

PINEAPPLE OR BANANA FRITTERS

One can sliced pineapple, one cup flour, one-half teaspoon baking powder, one egg, one-half cup milk or water, one and one-half tablespoons melted butter, pinch of salt, one tablespoon sugar, nutmeg to suit taste. Mix flour with baking powder, salt and nutmeg. Add sugar, milk, egg and butter. Beat to soft batter, put in slices of pineapple, take up well coated and fry in deep hot lard. Sauce for fritters: One cup sugar, one egg, one-half cup butter (scant), one-fourth cup water. Be sure to combine the sugar and egg, then butter, before adding water. Stir constantly until it boils.—Mrs. Victor L. McNail, Los Angeles.

FIG PUDDING

One-half pound of suet, one-half pound dried figs, one-half pound of dates. Chop and work up together until creamy. Soak five cups bread crumbs (not too stale) in one and one-half cups milk for fifteen minutes. Two eggs well beaten, two cups light brown sugar, one teaspoon salt, one teaspoon cinnamon, one cup English walnuts (don't chop), one-half cup raisins (floured), four teaspoons baking powder. Mix this all thoroughly together and steam four hours. Sauce: Cream one cup butter (scant), two cups powdered sugar, beaten whites of two or three eggs, one cup heavy cream. Beat all together and cook in double boiler about one-half hour. Beat again just before pouring over pudding.—Lora M. Le Hew, Monrovia, Cal.

LEMON PUDDING

Three tablespoons cornstarch, two eggs, two cups sugar, three cups boiling water. Mix cornstarch with cold water to a very thin paste. Pour carefully into boiling water, stirring all the time until it thickens. Add juice and very little grated rind of lemon, eggs, sugar and a pinch of salt beaten thoroughly. Bake thirty minutes in buttered baking dish. Serve with sweetened whipped cream. —Mrs. Alice J. Stone, Santa Monica, Cal.

CHOCOLATE PUDDING SUPREME

Two cups boiling water, one tablespoon butter, three-fourths cup of white sugar, four tablespoons flour, two tablespoons cocoa, one teaspoon vanilla, one dozen marshmallows. Mix sugar, flour and cocoa thoroughly; add slowly to boiling water, stirring constantly. Boil slowly about eight minutes or until flour is cooked and starchy taste disappears. Remove from fire, beat in vanilla and butter. Add whole marshmallows and beat slightly. Pour into sherbet glasses. Serve with plain or whipped cream. The above recipe will serve five people. This pudding is very economical and easily prepared, and delicious as well. One-half cup chopped nuts may be used instead of marshmallows.—Mrs. H. B. Pier, Venice, Cal.

TENNESSEE SWEET POTATO PUDDING

Two cups grated sweet potato, one and one-half cupfuls sugar, five tablespoonfuls butter or substitute, two tablespoonfuls flour, one and one-half cupfuls of sweet milk, one-fourth cupful seeded or seedless raisins, marshmallows, three eggs (none may be used or one to six), (all measures level). Beat eggs well and beat into other mixed ingredients except raisins and marshmallows. Pour into a well greased pan and cook in medium heated oven until done. (About forty-five minutes according to stove.) When nearly done sprinkle with raisins. When ready to serve, dot with marshmallows and lightly brown. This is good either hot or cold. This may be poured into pastry crust as pie if desired, this serves six people.—Miss Vera May Oakley, Ocean Park, Cal.

HARD SAUCE

One-fourth cup butter, one cup powdered sugar, one-third teaspoon lemon extract, one-half teaspoon vanilla, hot water. Cream butter, add sugar a little at a time.—Mrs. Chas. F. Shield, Perris, Cal.

APRICOT SHERBET

Three cups (one quart) apricots, cut fine; one cup sugar, two cups water, whites of two eggs. Stew the fruit with the water and sugar five minutes. Rub the fruit through a strainer with the syrup. Pour into the freezer. When nearly done, add whites of the eggs, beaten stiff, and freeze for few minutes longer.—May E. Monasmith, Baldwin Park, Cal.

PRUNE WHIP

One cup soft prune pulp made by pressing eight or ten stewed prunes through sieve. Crack pits, blanch and cut in small pieces. Put a pinch of cream tartar in cup of sugar, stir sugar, pulp and broken pits together. Fold in stiffly beaten whites of six eggs, put in buttered dish and bake in moderate oven till eggs are set and top a golden brown. This is delicious served hot with cream.—Anne Griffin, Gardena, Cal.

CRANBERRY SHERBET

One quart cranberries, four cups granulated sugar, two tablespoons flour, two lemons, one egg white. Cover berries with water and cook until thoroughly done, then strain through colander. Mix the flour with sugar, add to the berries and bring to a boil. Add the juice of two lemons, then add enough cold water to fill a half gallon freezer. When about frozen, add the stiffly beaten white of one egg. Pack and let stand until ready to serve.—Mrs. J. B. Van Nortwick, Los Angeles.

LEMON CREAM SHERBET

One quart water, two cups sugar, two cups cream (or milk), one cup lemon juice, one teaspoon gelatine, one teaspoon vanilla. Boil sugar and water twenty minutes, soften the gelatine in a little cold water, and dissolve it in two tablespoons of boiling water. Add to sugar and water, strain and cool. Add the lemon juice, partly freeze, then add cream (or milk), vanilla, and finish freezing.—Mrs. Pearl King, Los Angeles.

FINE THREE SHERBETS

Juice of three oranges, juice of three lemons, three bananas, whites of three eggs, three cups of sugar, one small can of shredded pineapple. Make a syrup of three cups of water and the sugar, and let cool. Mash the bananas to a pulp. Beat the whites of the eggs. Mix all together, putting in the egg whites last, and freeze. This will make one gallon.—Mrs. R. A. Davis, Burbank, Cal.

LOS ANGELES FRUIT PUNCH, FROZEN

One cup water, two cups sugar, one cup tea, two cups either strawberry juice or wine grape juice, one cup maraschino cherries, one quart mineral water, one can grated pineapple, five lemons, five oranges. Boil water and sugar to a syrup. Add tea, strawberry or grape juice, then add the lemon juice, the orange juice and the pineapple. Let stand for half an hour. Freeze and serve. Or, if a dessert is not wanted, this same recipe may be used for a fruit punch, and instead of freezing, strain after it has stood the half hour, and add ice water to make one and one-half gallons. Add cherries and mineral water and ice just before serving. If dessert is made of the recipe, garnish the ices with the cherries.—Mrs. C. C. Holliday, Los Angeles.

PEACH CARAMEL ICE CREAM

Put one-half cup sugar in a saucepan over the fire. Stir until melted and a light brown. Add one-half cup boiling water and simmer ten minutes. Make the following custard foundation: One quart of fresh milk, one cup of coffee cream if you have it, if not, one-half cup will do. One cup sugar, scant one-half cup flour, two eggs. Let the milk come to a boil in double boiler. Beat the eggs well with the sugar, then the flour, stirring to a smooth paste. Stir all carefully into the boiling milk and cook, covered, twenty minutes, stirring often. Set away to cool, and when cold add cream and the caramel. Just before freezing, add four cups of fresh peach pulp strained through a coarse sieve. This makes so rich a combination of peach and caramel flavor that very little cream is necessary.—Mrs. E. T. Palmer, Ontario, Cal.

ORANGE MOUSSE

Two cups of strained orange juice, juice of two lemons. Sweeten to taste and let stand one hour. One pint of whipped cream, sweeten to taste with powdered sugar, add one cup of chopped walnuts, one teaspoon of vanilla extract. Put fruit juices in mold and add cream and nuts, but don't stir. Pack in ice and salt three hours.—Margaret Henderson, Los Angeles.

EGYPTIAN DELIGHT

Make a custard in a double boiler of one pint milk, four egg yolks and four tablespoons sugar, one-third teaspoonful salt. When cold, mix in four ounces of finely powdered macaroons and flavor with a few drops of almond extract. Pack in cracked ice and salt until the mixture is frozen. Spread alternate layers of this mixture, strawberry preserves and walnut meats, chopped, in a mold. Pack in salt and ice for two hours.—Mrs. C. J. Klatt, Glendale, Cal.

IMPROMPTU DESSERT

Slice one large orange finely and sprinkle with a half cup of sugar. Let stand over night, then add one cup of finely sliced apricots (either canned or fresh), one cup of grated pineapple and one and one-half cups of sugar. Cook until it forms a rich preserve. This will keep for several weeks in a cool place, or ice box. When a quick dessert is wanted, take a slice of angel food cake and put a tablespoonful of the preserves on top and garnish with whipped cream and maraschino cherry.—Mrs. Hugh Warriner, Los Angeles.

FROZEN PUDDING

One quart milk, one quart cream, two cups of sugar, three eggs, one-half cup flour, ten tablespoons of sherry wine. Put milk on to boil in double boiler, beat sugar, eggs and flour together until light. Stir into the boiling milk, boil twenty minutes. When cold, add cream and wine and I often add one tablespoon of Jamaica rum. Soak one cup of candied cherries, chopped and put in with the sherry, add to the milk and cream, etc., and freeze. This will make plenty for twelve people. This is a delicious dessert.—Mrs. H. B. Hall, Hollywood, Cal.

BROWN PUDDING

One egg, one-half cup molasses, butter size of a walnut, one-half cup sour milk, one and one-half cups of flour, one teaspoon soda. Steam one hour. Sauce: One egg beaten light, one-half cup sugar, butter size small walnut, one teaspoon vanilla.—Mrs. Alice J. Stone.—Santa Monica, Cal.

FROZEN MINT PUNCH

One quart of boiling water, one heaping cup of shredded mint, one-half cup of sugar, two-thirds of a cup of vinegar, one-half teaspoon of salt. Pour the water over the mint, then add the other ingredients. Strain, add more sugar and vinegar if desired. Freeze like water ice.—Mrs. C. F. Charlton, Pasadena, Cal.

CAFE PARFAIT

To one quart thick cream add one-half cup powdered sugar. Beat until thick, then add, beating slowly, two-thirds cup strong coffee. Place in tight can or freezer can, pack in ice and salt and leave for four hours. Serve with whipped cream, topped with a cherry or nuts. If desired strawberry may be used instead of coffee.—Mrs. E. B. Conant, Los Angeles.

VANILLA PARFAIT

Beat eight yolks until light. Add one cup syrup and cook until it coats the spoon. Put in a bowl and beat until cold. Add one teaspoon vanilla and one pint of cream whipped until stiff. Mix lightly and put in a three-pint mold and pack in salt and ice. Leave for four hours. For maple parfait, use one cup of maple syrup in place of the plain syrup.—Mrs. G. L. Ayres, Etiwanda, Cal.

LEMON SPONGE WHIP

Three cups water, one cup sugar, three tablespoons cornstarch, juice of three lemons, stir over fire until it thickens. Beat whites of three eggs stiff and pour the hot mixture over the egg whites and beat well in for a minute or two. Sauce for above: Yolks of three eggs, one pint milk, one teaspoon cornstarch, one teaspoon salt, mixed together and let come to a boil. Remove from fire, sweeten and flavor to taste. This served in sherbet glasses makes a very pretty dish.—Margaret G. Macbeth, Los Angeles.

WHITE VELVET SHERBET

Three large lemons, two oranges, two quarts milk, three and one-half cups sugar. Mix lemon, orange juice and sugar, add milk and freeze.—Caroline J. Fish, Orange, Cal.

PEPPERMINT ICE CREAM

Two quarts cream, one quart milk, two pounds stick peppermint candy. Soak candy in milk during night before making. Add cream and freeze. —Mrs. E. E. Mellen, Los Angeles.

FROZEN PUDDING

Soak in a glass of wine over night one-fourth pound of candied cherries, one-fourth pound of candied pineapple, sliced; one pint of cream, whipped; three eggs beaten separately. Sweeten to taste. Add all together and freeze.—Mrs. Frank Perry, South Pasadena, Cal.

MAPLE CREAM

One and one-half pints of thin cream, yolks of three eggs beaten until thick and light colored. Put into hot cream when spoon is coated. Add two and one-fourth cups of thick maple syrup; cool, and add pint of whipped cream. Freeze.—Mrs. Anna M. Riddle, Los Angeles.

MAPLE BISQUE

Four eggs; beat whites and yolks separately. One cup maple syrup, one pint of cream. Heat syrup, add the beaten yolks, cook thoroughly, set aside to cool. Whip the cream stiff, then add to eggs and syrup. Then add beaten whites of eggs. Pack in freezer, let stand twenty-four hours. This makes one-half gallon.—Mrs. E. M. Atterberry, San Gabriel, Cal.

ARLINGTON CREAM
(Ice Pudding)

Two eggs slightly beaten, one cup of maple syrup, one pint of cream whipped stiff. Cook eggs and syrup in double boiler, stirring constantly, till thick. Cool. Add whipped cream, also chopped ginger (preserved), stale macaroon crumbs or nuts if preferred or rings of angelica to taste. Put in mold, cover securely and bind over the edge of cover with muslin dipped in melted butter. Pack in fine ice and salt for four hours. This may be frozen in ice cream freezer if desired.—Mrs. O. P. Fyshe, Tulsa, Oklahoma.

FRUIT ICE

Three bananas, three oranges, three lemons, one small can grated pineapple, two pints water, two and one-half cupfuls sugar. Freeze just before serving.—Caroline J. Fish, Orange, Cal.

MAPLE PARFAIT, FREEZE

Two cups maple syrup, six yolks of eggs. Mix and let come to boil. Beat two pints cream and add to syrup. Freeze and then let stand over night in freezer with salt and ice.—Florence King, Los Angeles.

BANANA ICE CREAM

Six ripe bananas pressed through a sieve and added to a custard made of one pint of cream, one pint of milk, two eggs and a cup of sugar, with a few drops of lemon juice, makes a rich ice cream.—Mrs. Pearl King, Los Angeles.

ICE CREAM ECONOMICAL

One-half can evaporated milk, one-half can cold water, two tablespoons sugar, one egg. Two large ripe mangoes, or six large ripe peaches, or six large ripe bananas. Mix together and freeze. This makes only two large dishes of ice cream. It is a favorite in tropical climes.—Mrs. S. Rivers, Los Angeles.

SUNKIST ORANGE ICE CREAM

Juice of six large oranges, two-thirds cup sugar, one pint of cream. Put juice and sugar in freezer and when partly frozen add the cream that has been whipped, and freeze. Cream can be used without whipping if desired, or milk and cream can be used and is delicious.—Mrs. E. D. Fich, Corona, Cal.

GRAPE SHERBET

One-half pint grape juice, three-fourths pint sugar, one quart of water, two lemons, two whites of eggs, one tablespoon of gelatine. Soak gelatine in one-fourth cup of cold water for twenty minutes. Dissolve gelatine in three-fourths cup of boiling water. Squeeze juice from lemons and cover rinds with sugar to remain while preparing other ingredients. Press rinds and remove from sugar. This is to get the oil flavor. Mix all together and freeze. When half frozen, add the stiffly beaten whites of eggs.—Mrs. Frank F. Jackson, Los Angeles.

PASTRIES

DELICIOUS FRESH GRATED COCOANUT CAKE

FIRST PRIZE

One and one-half cups sifted, granulated sugar, one-half cup butter, one teaspoonful vanilla, two and one-half cups pastry flour, one cup milk, whites of four eggs. Sift flour once and then measure, add baking powder and sift with flour three times. Cream sugar and butter with hands until it fairly oozes through fingers, add vanilla, beat well, then add flour and milk alternately, beating well each time, lastly fold in the stiffly beaten whites. Bake in layers in moderate oven.

Filling

Make a boiled frosting, using one cup sugar to one-fourth cup cold water. Boil until it forms a soft ball when put in cold water, add this mixture to the beaten white of one egg. Beat well, flavor with vanilla, and spread between layers and on top of cake. Spread thickly over this frosting, one freshly grated cocoanut, to which two dessert spoonfuls of powdered sugar have been added. This not only makes a delicious cake, but a beautiful cake to look at.—Mrs. J. W. Bement, Hollywood, Cal.

MACAROONS

Whites of three eggs, one cup sugar, one-fourth cup flour, one-half cup cocoanut flavoring. Beat whites of eggs until stiff. Then fold in the sugar and flour (sifted together), add cocoanut and flavoring, and drop from spoon on buttered tins. Bake in slow oven for twenty minutes.—Mrs. J. B. Blee, Santa Ana, Cal.

BROWNIES

Two squares of bitter chocolate, one-half cup of butter, melt together. Beat two eggs, add one-half cup of flour, one cup of nut meats and one cup sugar, then add melted chocolate and butter. Put in well greased pan, bake in slow oven. When cold, cut in squares the same as fudge.—Mrs. Jennie E. Donaldson, San Diego, Cal.

FROZEN COOKIES

One cup butter, one cup lard, one cup white sugar, one cup brown sugar, three well beaten eggs, one teaspoonful soda, dissolved in one tablespoonful hot water, one-half pound walnuts (chopped), six and one-half cups flour, little salt, one teaspoonful nutmeg (any spice or flavoring may be used). Mix and form into roll, like a rolling pin. Wrap in oil paper, chill in ice box over night (even freezing will not hurt it). In morning, slice real thin and bake.—Mrs. Geo. Leveille, Los Angeles.

ENGLISH ROCK CAKES

Two cups flour, three teaspoonfuls baking powder, one-third cup shortening, one-half teaspoonful salt, one teaspoonful nutmeg, one-half cup sugar, one-half cup raisins, one-half cup walnuts, broken into small pieces, one egg, milk enough to make very stiff dough. With tips of fingers rub shortening into flour and baking powder, sifted together. Add sugar, salt, nutmeg, raisins, nuts, egg well beaten and mixed with three tablespoonfuls of milk. Drop by small spoonfuls on a greased baking sheet and bake in moderate oven for about twelve minutes.—Mrs. F. L. Fairbanks, Fillmore, Cal.

FILLED COOKIES

One egg, one cup white sugar, one-half cup shortening, one-half cup sweet milk, three-fourth teaspoonful soda in little milk, two teaspoonfuls baking powder, vanilla, flour for soft dough, about three and one-half cups. Fill pan with cookies, drop teaspoonful of filling on each one, cover with another cookie, press edges with fingers.

Filling

One-half cup white sugar, one heaping tablespoonful flour, stirred into sugar, one-half cup water. Cook slowly until flour is cooked. When done, add one cup nuts, one cup chopped raisins.—Mrs. Alice B. Snelling, Los Angeles.

WALNUT MACAROONS

One egg white (beat stiff), one cup brown sugar (little at a time). Fold in lightly, two-thirds cup chopped walnuts, one-fourth teaspoonful salt, one tablespoonful lemon juice. Drop from a tablespoon, at least an inch apart, on oiled paper. Bake in moderate oven.—Hazel Glavey, Los Angeles.

SHROVE TUESDAY CAKES

One cup flour, one cup milk, one teaspoonful salt, two teaspoonfuls baking powder, one teaspoonful sugar, butter size of a walnut (melted), two eggs, beaten separately. Blend flour, one teaspoonful baking powder, salt and sugar, egg yolks and milk, then add melted butter and the stiffly beaten whites of eggs with the other teaspoonful of baking powder. Pour on griddles and bake a rich brown. Spread with butter and powdered sugar, roll (like you would a jelly roll cake) and serve on hot plates. Sprinkle powdered sugar on top of each one. The cakes can be made large or small. I make them so when rolled, they are about as large as a finger.—Mrs. Ada. B. Paton, Los Angeles.

DELICIOUS DOUGHNUTS

Two cups sugar, four eggs, one large cup sweet milk, not too rich; one level teaspoonful each of ginger and nutmeg, six dessert spoonfuls melted lard, two pinches salt, six level teaspoonfuls of baking powder, sifted flour to make a soft "rolling dough," about eight cups, or a little more, according to the flour. Roll to about one-third-inch thick, keeping a thin film of flour over the dough when rolling. Work quickly and deftly. Cut with a doughnut cutter, dipped in flour. Fry in deep fat, which may be about one-third compound, to two of lard. It should be hot enough to brown lightly one-half inch cube of bread in sixty seconds. Fry golden brown, remove from fat, drain over kettle, then plunge quickly into boiling water, and remove to large tray, or paper to dry. When dry and cool, pack in tin receptacle or crock. If properly made, these doughnuts are light, fine grained and free from grease, and will keep fresh a long time.—Mrs. Horatio Hicks, Los Angeles.

COCOANUT PUFFS

Three egg whites, two and one-half teaspoonfuls cornstarch, one cup granulated sugar, two cups shredded cocoanut, one teaspoonful vanilla. Beat eggs stiff, and beat in the cornstarch mixed with sugar. Cook in double boiler until thick, stirring all the time. Remove from fire and add cocoanut and vanilla. Drop on greased tins and bake fifteen minutes in medium oven.—Mrs. Alice Arbogast, Los Angeles.

DATE BARS

One cup sugar, three eggs, beaten separately, one cup flour, one cup nuts (cut fine), one cup dates (cut fine), one teaspoonful salt, one teaspoonful baking powder, one teaspoonful vanilla. Mix all other ingredients. Add stiffly beaten whites of eggs last. Spread in a thin layer in a square baking pan. Turn out of pan when baked. Let cool, then cut in strips and roll in powdered sugar. —Blanche Ground, Los Angeles.

DATE STICKS

Three eggs, one cup sugar, one cup flour, pinch salt, one heaping cup walnut meats (chopped), one heaping cup of dates, cut in pieces. Put eggs in bowl and whip for twenty minutes with Dover egg beater, then add sugar, salt and flour, less one-fourth cup flour, saved to mix with dates and walnuts. Mix well. Bake in sheet in moderate oven, cut in finger lengths, about one and one-half inches wide, and roll while hot, in powdered sugar.—Mrs. C. E. Getchell, Bakersfield, Cal.

DATE BARS

One cup sugar, three eggs, one cup nuts, one pound dates, one cup flour, one teaspoonful baking powder and a few grains salt. Beat egg yolks, add sugar and stir till creamy, mix together the flour, baking powder and salt. Beat egg white stiff and add alternately with the flour mixture to egg yolks and sugar. Add the nuts and the dates stoned and quartered. Bake in sheet in small dripping pan about thirty minutes in moderate oven. Remove from pan, cut in bars and roll in powdered sugar, or ice.—Mrs. Watson Frohn, Los Angeles.

WALNUT WAFERS

Two eggs, one cup brown sugar, three tablespoonfuls flour, one-third teaspoonful salt, one-fourth teaspoonful baking powder. One cup walnut meats broken slightly. Beat eggs, add sugar, salt, flour and baking powder and sift together. Stir in walnuts and drop mixture by small spoonfuls on buttered pans. Bake in moderate oven until golden brown. —Miss Helen Herring, Hollywood, Cal.

DATE STICKS

One cup brown sugar, three eggs. stir eggs and sugar together; one package dates (cut fine), three tablespoonfuls boiling water, one cup flour, one heaping teaspoonful baking powder, one cup walnuts. Combine mixture in order given and pour into large dripping pan. Grease pan well and bake. Remove from oven, turn out on board and cut in strips. Then roll in powdered sugar.—Rose A. Myers, Yucaipa, Cal.

BUTTERSCOTCH COOKIES

Two cups brown sugar, one scant cup shortening, cream together. Add two eggs, beat into mixture well. Put one teaspoonful cream of tartar and one teaspoonful soda into three cups of flour, and mix well. Add one teaspoonful vanilla and one cup of chopped walnut meats. Add enough flour to knead and form into rolls. Place in the ice box over night to rise. Next morning cut slices off the rolls, place on ungreased pan and bake in moderate oven.—Mrs. H. F. Scoville, Monrovia, Cal.

MARY ANNS

Two eggs, one cup maple sugar, one cup maple syrup, one cup oil or butter, one-half cup water in which is dissolved a teaspoonful of soda, one-fourth teaspoonful each of ginger, cinnamon and nutmeg, one-half teaspoonful of salt. Add enough flour to keep mixture from sticking to fingers. Press into pan about one-fourth of an inch thick. Bake about ten minutes in hot oven, then frost and cut while warm. Frosting is made of powdered sugar and milk, beaten until the consistency of cream. —Mrs. C. E. Getchell, Bakersfield, Cal.

CREAM PUFFS

One cup hot water, one-half cup butter, boil, add one cup flour, boil till it leaves side of pan, stirring all the time. Remove from fire, add three or four eggs, one at a time, beating well each time egg is added. Bake in hot oven twenty minutes in gem pans. When cold split side and fill with whipped cream, sprinkle powdered sugar over top.—Mrs Geo. Merriman, Orange, Cal.

BLARNEY STONES

Two eggs, one cup sugar, one teaspoonful baking powder, one cup flour, one-half cup hot milk, with one teaspoonful of butter in it, one teaspoonful vanilla. Beat eggs separately, beat sugar and vanilla into eggs, then one-half of the flour and baking powder, then milk and then remainder of flour. Bake in square pan. When done, cut in cubes and ice with a paste made of powdered sugar and cream, and roll in ground nuts. Peanuts or English walnuts are best.—Mrs. Alice Arbogast, Los Angeles.

HAZELNUT BARS

Beat two eggs without separating, add one cup sugar, one-half cup melted butter. Beat well, then add, one-half pound finely ground hazelnuts, two teaspoonfuls cinnamon, one and one-half cups flour. Mix well. If dough is not stiff enough to roll out, add more flour, but the result is best when the least possible amount of flour is used. Roll to one-half inch thickness, cut in strips one by four inches and bake in a slow oven.—Mrs. Otto Wartenweiler, Los Angeles.

FRENCH DOUGHNUTS

One pint water, one pint flour. Bring water to a boil with lump butter size walnut, or a little larger, two tablespoonfuls sugar, one-half teaspoonful salt. Turn fire low and stir in the flour, mix well, and put to cool. When almost cool, work in (with the hands) one egg at a time, until six are used. Add a teaspoonful of vanilla extract and a little brandy (if procurable). Drop in hot lard in lumps the size of a walnut or almond, fry slowly and evenly until brown. Roll in sugar.—Mrs. J. F. Holmes, Los Angeles.

DOUGHNUTS

To the yolks of two eggs well beaten, add one cup of cold mashed potatoes. Stir in one cup of sugar, one-half cup milk, one-half cup cream, one grated nutmeg, four cups sifted flour, four teaspoonfuls baking powder. Into this gradually add the beaten whites of the two eggs. Drop batter from spoon into pan of hot lard. Fry in two pounds of lard. —Mrs. W. R. Herring, Hollywood, Cal.

OATMEAL COOKIES

Three cups rolled oats, two cups flour, one cup brown sugar, one cup shortening, one teaspoonful salt, one teaspoonful soda, three-fourths cup boiling water. Rub oats, flour, sugar, soda and salt together until well mixed, then rub in shortening; now add enough boiling water to make a stiff dough. Roll very thin and bake a light brown. More sugar may be used.—Mrs. W. R. McDonald, Los Angeles.

BROWNIES

One and one-half cups brown sugar, one cup butter and lard (cream together), add three eggs, beaten light, one teaspoonful soda dissolved in tablespoonful hot water, one cup raisins, one cup walnuts, one cup dates, (chopped fine). If dates are not desired, use two cups raisins. Two teaspoonfuls cinnamon, one teaspoonful cloves. Add enough flour to make batter so that it will drop from spoon. Bake in small drop cakes in greased pans, moderate oven, for about ten minutes.—Mrs. W. R. Herring, Hollywood, Cal.

STRAWBERRY TARTS

Line a straight edged, round pie tin with flaky pastry, setting another tin in it and bake. For the filling, mash one cup of strawberries and place in a saucepan with two cups of water, simmer for twenty minutes and strain. Put two cupfuls of the juice in a saucepan and when it boils add two cups of heated sugar allowing it to boil until it jells. Remove the inside pan from the cooked shell and fill the shell with whole clean berries. Cool the syrup and pour it over the strawberries. Cool and serve with whipped cream.—Elizabeth Parker, Burlingame, Cal.

FRUIT STICKS

One cup sugar, three eggs, one cup flour, pinch salt, one teaspoonful baking powder, one pound dates, one cup walnuts. Beat eggs, add sugar, flour, salt, baking powder. Beat together, then add the dates, chopped, and walnuts. Spread in square pan about half an inch thick. Bake in moderate oven. When done, cut in strips about four inches in length, roll in powdered sugar while warm. —Virginia Flynn, Claremont, Cal.

OATMEAL COOKIES

One-half cup shortening, one-half cup syrup, one-half cup molasses, one egg, one and three-fourth cups oatmeal, one-half cup raisins, one-half cup chopped nuts, one and one-half cups flour, three-fourths teaspoonful salt, one-fourth teaspoonful soda, two and one-half teaspoonfuls baking powder, one-half teaspoonful cloves, one-half teaspoonful allspice, three-fourths teaspoon cinnamon. Melt the shortening. Combine with the Karo, molasses and beaten egg. Add the oatmeal and the chopped nuts and raisins. Finally, stir in the flour, which has been sifted with the other dry ingredients. The dough should be stiff enough to drop from a spoon. Bake in a moderate oven 15 or 20 minutes. — Miss Helen Herring, Hollywood, Cal.

FIG CREAM PUFFS

Put into a saucepan one cup of boiling water and half a cup of butter. Bring them to a boil and add one cup of sifted flour, putting it all in at once. Stir until thick and smooth and the mixture leaves the sides of the pan in one piece. Cool and beat into the mixture three unbeaten eggs, adding one at a time and beating each one in until it is smooth. Add a pinch of salt. Drop by tablespoonfuls onto an ungreased pan. Bake in a hot oven thirty minutes, keeping the door closed until the thirty minutes are up. When cool, fill with the following fig and cream filling; beat into one and two-thirds cups of fig jam or preserves one cup of whipped cream and flavor with one tablespoonful of grated lemon rind and half a teaspoonful of lemon extract.—Elizabeth Parker, Burlingame, Cal.

HAZEL NUT MERINGUE DROPS

One-half pound hazel nuts or filberts, one-half pound almonds ground very fine. One pound of sugar, whites of eight eggs beaten very stiff. One tablespoonful cinnamon. Mix and drop from spoon on waxed tins, bake in slow oven. This recipe is a very large one, one-half is sufficient for ordinary use.—Viola Maier, Los Angeles.

GINGER COOKIES

One cup New Orleans molasses, one cup brown sugar, one cup shortening, one egg, one teaspoonful ginger, one teaspoonful cinnamon, dash of cayenne pepper, one-half teaspoonful salt, scant teaspoonful soda. Add flour enough to make a stiff batter, roll and cut thin with cookie cutter. Cook in moderate oven for about 10 minutes.—Mrs. W. R. Herring, Hollywood, Cal.

SOUR CREAM COOKIES

One cup of sour cream in which has been dissolved one level teaspoonful of baking soda. Cream together one and one-half cups of sugar with one cup of shortening (I find that an equal amount of butter and lard gives the most satisfactory results). Flavor with one teaspoonful of vanilla and enough flour to roll. Sprinkle with granulated sugar and a little nutmeg before baking. — Olive Fisher, Prescott, Ariz.

RAISED DOUGHNUTS

One pint sweet milk, two eggs, one-half cake compressed yeast, scant one-half cup each of butter and lard, one cup sugar, pinch of salt, cinnamon or nutmeg. Scald milk, stir in flour until quite thick. When lukewarm, add yeast, which has been dissolved in one-fourth cup of tepid water. Let rise until light, then add sugar, shortening, the two well beaten eggs, salt and flavoring. Work in enough flour to make it the consistency of real soft biscuit dough. Let it rise again. When light roll out about three-fourths of an inch thick, and cut with a small cake cutter. Let them stand on the floured molding board, until light. Fry in hot lard. Roll in powdered sugar when cool.—Mrs. E. C. Nelson, Orange, Cal.

NEVER FAIL DOUGHNUTS

One cup sugar, two eggs, one teaspoonful melted butter, one-fourth teaspoonful salt, one cup milk, three and one-half cups flour, two teaspoonfuls baking powder, sifted with the flour, pinch of nutmeg and cinnamon, one drop of vanilla. Put in a cool place for half an hour, then fry in deep fat. Sugar when cold.—Mrs. C. H. Faulkner, Los Angeles.

DOUGHNUTS

One cup of sour milk, three-fourths cup of sour cream, two well beaten eggs, two-thirds cup sugar, two teaspoonfuls vanilla, one-half teaspoonful salt, one teaspoonful soda, dissolved in the sour cream, one heaping teaspoonful cream of tartar, one teaspoonful baking powder. Add enough flour to make a soft dough and fry in deep smoking lard.—Olive Fisher, Prescott, Ariz.

WALNUT DOUGHNUTS

One cup sugar, two and one-half tablespoonfuls butter, three eggs, one cup milk, four teaspoonfuls baking powder, one and one-half teaspoonfuls salt. Cream butter, add one-half sugar. Beat eggs until light, add remaining sugar to eggs, add milk and three and one-half cups flour. Mix and sift with baking powder and salt. Then add enough flour to make it roll. Pat, cut into shape, then press about twelve small pieces of walnut into the dough (more if desired) and then fry.—Willa B. Hall, Oxnard, Cal.

CAMP COOKIES

Two cups brown sugar, one cup lard and butter(one-half of each), one-fourth cup hot water and one level teaspoonful soda, three scant cups flour, one teaspoonful cinnamon, one teaspoonful baking powder, one-fourth teaspoonful salt, three eggs, one cup nuts (cut fine), one cup cut dates. Cream sugar and butter and lard, add eggs and beat, add hot water and soda, flour, cinnamon, baking powder, and salt. Lastly, add nuts and dates. Drop by spoonfuls on buttered pan and bake in moderate oven. This makes about seventy-five cookies, and they keep for several days.—Rose A. Myers, Yucaipa, Cal.

MOLASSES COOKIES

One cup butter (or half lard), one cup sugar, one cup molasses, one egg, one tablespoonful soda, one tablespoonful ginger. Mix stiff, sprinkle with sugar before baking.—Mrs. Otto Nelson, Hollywood, Cal.

MARGUERITES

One-half cup confectioner's sugar, one-half cup English walnut meats chopped very fine, white of one egg beaten very stiff and added to sugar and walnut meats. Spread quite thick on long narrow salted wafers (or lady fingers), and set in oven to brown slightly.—Mrs. J. McQueen, Ontario, Cal.

DELICIOUS COOKIES

One-half cup of butter, one cup of sugar, three eggs, and flour enough to roll out thin. Brush with well beaten egg, and sprinkle with sugar, flavored either with cinnamon, grated orange peel or finely chopped nuts. Bake until brown in quick oven, but watch closely as they burn quickly. —Mrs. Allie Green, Downey, Cal.

SWEET PANCAKES

One cup flour, sifted with one teaspoonful baking powder, and scant teaspoon salt, two cups milk, two eggs, jelly. Beat eggs thoroughly, then beat into them alternately, the flour (sifted with salt and baking powder) and the milk. Drop this mixture with a small ladle into hot lard in frying pan, making a large, thin pancake, which cook on both sides. Spread each pancake with jelly, roll up and place on hot platter. To be served hot.—Mrs. A. R. Raven, Los Angeles.

FROSTED CREAMS

One-half cup sugar, one-half cup dark molasses, one-half cup sour milk, one-half cup lard, two eggs, vanilla, one teaspoonful each of cinnamon, cloves and ginger, flour to stiffen. Cut out in long sheets and bake in long pans.

Icing

Two cups sugar, whites of two eggs. Boil sugar until it forms a thread, add to eggs, slowly beating. Spread on cookies, and when cool, cut in squares.—Mrs. W. E. Farman, Sierra Madre, Cal.

YELLOW SCOTCH COOKIES

One cup butter, one cup brown sugar, yolks of three eggs, three cups flour, one-half teaspoonful baking powder, pinch salt, one cup currants. Cream butter and sugar, add yolks, flour, baking powder, salt and currants. Drop by teaspoon on buttered tins.—Virginia Flynn, Claremont, Cal.

SUGAR COOKIES

One cup lard one cup sour milk, two cups sugar, two eggs, one-half teaspoonful soda, little nutmeg, raisins or nuts if desired. Mix all with enough flour so as to roll out thin and soft, sprinkle with sugar on top, bake in moderate oven about ten minutes, or until light brown.—Mrs. W. R. Herring, Hollywood, Cal.

MOST DELICIOUS ALMOND POUND CAKE

One pound butter (sweet butter best), one pound powdered sugar, one-third pound fine mashed almonds (mashed as per above directions), four eggs, one pound best pastry flour, one lemon, two teaspoonfuls baking powder (or soda and cream of tartar). Bake about two hours.—F. J. Sudow, Los Angeles.

LEMON QUEENS

One cup sugar, one-half cup butter, one-eighth teaspoon salt, rind of one-half lemon, one tablespoon lemon juice. one and one-fourth cups flour, one-fourth teaspoon soda, four eggs. Cream butter, add, gradually, sugar, add rind and lemon juice, eggs, unbeaten, one at a time. Sift soda and salt with flour. Bake in muffin pans about twenty-five minutes.—Miss Catherine Hayes, Manhattan Beach, Cal.

DUTCH DEW

One pound chopped dates, one cup English walnuts (chopped), two eggs, well beaten, pinch of salt, one-half cup milk or cream, one tablespoonful flour (rounded), one teaspoonful baking powder. Bake twenty minutes in slow oven. When ready to serve, stir in and add about a pint of whipped cream. Sprinkle chopped nuts on top. Add a cherry. This serves ten to twelve people.—Mrs. C. M. Rice, Los Angeles.

MONKEY TEARS

One cup sugar, four tablespoonfuls butter, one egg beat, mix well. One-half cup sour milk, one scant teaspoon soda, dissolved in one tablespoon of water and add to the sour milk. Two and one-fourth cups of flour, add. Drop small tablespoonfuls on greased pans about two inches apart. Pat down and place three large raisins in center of each. (These are the tears.) Bake in moderate oven. —Mrs. P. G. Wiseman, Los Angeles.

ORANGE SHORTCAKE

Make a two-layer cake with one-fourth cup of butter, one scant cup of sugar, two well beaten eggs, one-half cup of milk and one and three-fourths cups of flour sifted with a little salt and two level teaspoons of baking powder. Flavor with the grated rind of half an orange, bake in moderate oven and cool before handling. Put layer of sliced oranges between cake layers and on top. Sprinkle oranges with sugar and cover with whipped cream.—Mrs. E. D. Fich, Corona, Cal.

CALIFORNIA TART

Line a deep baking dish with pastry, cover with peach or fig jam and sprinkle with diced pineapple (one-half cup). Cream together, one tablespoon butter, two of sugar, two eggs beaten light, flour enough to make a batter. Pour this over the preserves, bake in a quick oven. Serve at once with the following sauce. One cup brown sugar, butter size of an egg, one heaping tablespoon flour. Thin with water, boil a minute, flavor with lemon.—Mrs. E. F. Hardy, San Diego, Cal.

OVER NIGHT COOKIES

Two cups brown sugar, one-half cup shortening, two eggs, three and one-half cups flour, one teaspoonful soda, one teaspoonful cream of tartar, pinch of salt, flavoring, one cup raisins, one cup nuts. Cream sugar and shortening, add eggs, flour, soda (dissolved in water) and cream of tartar, pinch of salt and flavoring. Last add raisins and nuts. Mix at night and form into loaf in pan. In morning cup in thin slices and bake in moderate oven. — Mrs. W. M. Litchfield, Glendale, Cal.

ICE BOX CAKE

Cream, one scant cup butter, (washed to take out salt), and one cup powdered sugar. Cook, in double boiler, two squares unsweetened chocolate, one-half cup sugar, one-fourth cup water, and yolks of four eggs. Cool and beat into the butter, and powdered sugar. Then add the beaten whites of four eggs. Split two dozen lady fingers and in a deep pan place one layer, pour over this part of the aboxe mixture, then another layer of the lady fingers and then the remainder of the mixture. Place in ice box twenty-four hours. Serve with whipped cream. — Mrs. Alice Arbogast, Los Angeles.

FRYING PAN FLIP

One cup brown sugar, four slices diced pineapple, one-half cup nuts. Grease iron skillet on sides and bottom with butter, put in brown sugar, nuts and pineapple. Pour a cake batter over top. Bake in very slow oven. Cake batter: Beat one-half cup butter to a cream, add one and one-half cups sugar; beat again. Add one cup water and two and one-half cups flour. Beat thoroughly and continuously for five minutes, then stir in two teaspoonfuls of baking powder. Fold in whites of four eggs, beaten stiff. Flavor with vanilla. Serve with whipped cream.—Mrs. C. C. Eymann, Upland, Cal.

ALMOND TORTE

Take the yolks of twelve eggs and beat to a creamy yellow, add one-half pound of powdered sugar and beat for three-fourths hours. Add one-half pound of ground almonds (not blanched), whites of six eggs beaten stiff, and rind of one lemon, and one small cup of rolled bread crumbs. Bake one-half hour. When cool spread one-half glass of currant jelly over top of torte leaving torte in pan, over the jelly spread whites of eggs beaten stiff, mixed with one-fourth pound of powdered sugar, lastly add the almonds, one-fourth pound blanched, and sliced lengthwise. Set back in over and lightly brown. This recipe is good baked in a pan nine inches across and two and three-fourths inches deep, with removable rim. Grease pan, but do not line with paper.—Mrs. C. M. Poor, Los Angeles.

ANGEL'S KISSES

One can sweetened, condensed milk, one pound desiccated cocoanut, shredded, whites of two eggs beaten stiff, flavor with vanilla. Mix and drop from a spoon onto a well greased pan or baking sheet and bake slowly to a light brown. Do not remove from pan while hot, as this might make the kiss fall. This will make four dozen, so one-half quantity makes sufficient number for a small family. To vary the kisses, put a bit of candied fruit on top of each, or add vegetable coloring to one-half the quantity.—Mrs. Harold Hawkins, Los Angeles.

FRUIT CAKE

Three pounds seeded raisins, three pounds English currants, one pound brown sugar, one pound butter, one-fourth pound orange peel, one-fourth pound lemon peel (candied), one-third pound citron (candied), one-half pound blanched almonds, nine eggs, one teaspoon soda in one-fourth cup N. O. molasses, two teaspoonfuls almond extract, one and one-half grated nutmeg, one teaspoonful each of allspice, cinnamon and cloves, one pound flour. Cut up the fruit and almonds and dredge in the flour, also dredge raisins and currants. In making half of the recipe, use five eggs. Steam two hours; bake one and one-half hours.—Mrs. Sue S. Lusk, Los Angeles.

PRINCE HENRY CAKE

Two and one-half pounds sugar, one pound butter, one pint yolks, three-fourths pint molasses, one quart milk, one and one-half ounces soda, one and one-half ounces mixed spices, one and one-half pounds mixed fruits, orange and citrus peels, three and one-half pounds bread flour. Mix as usual and bake. Bake a sponge cake in a ring mold or round pan. If the latter is used, hollow out center of cake when cold to form a ring. Cover the cake with a confectioner's icing. Prepare two cups of prune pulp (cooked, pitted prunes, rubbed through a sieve); add one-half cup of chopped walnuts or pecans, one teaspoon vanilla. Whip one pint of cream and fold into the mixture. Pile high in the center of the cake. Will serve ten to twelve persons. For a small cake use half of the recipe.

FILLING

Dissolve one large tablespoon butter in three tablespoons hot coffee. Add two tablespoons cocoa and enough powdered sugar to make mixture easy to spread. Flavor with one-half teaspoon vanilla. Beat thoroughly.—Mrs. A. H. Richards, Burbank, Cal.

ALMOND CAKE TORTE

Twelve eggs, one pint of powdered sugar, seven unsalted soda crackers, one and one-half pound almonds, one lemon. Beat separately the yolks and whites of twelve eggs into the stiffly beaten whites, fold the sugar, then the crackers rolled fine. Now add the grated rind and juice of one small lemon, and the well beaten yolks of the eggs, lastly add the almonds, which have been ground very fine. Bake in round loaf pan in moderate oven one hour.—Mrs. C. M. Poor, Los Angeles.

CHOCOLATE DELIGHT CAKE

One and one-half cups flour, one cup sugar, one-half cup cocoa, one-half teaspoonful salt, one teaspoon baking powder, sifted together. One-half cup cooking oil, one-half cup sour milk, one level teaspoon soda dissolved in milk, yolk of one egg, one-half cup hot coffee. Beat all but coffee into sifted ingredients and add flavoring to suit. Then add coffee. Bake either in loaf or layers. It makes a pleasant change to add one teaspoon ground cloves, and two teaspoonfuls ground cinnamon to the sifted ingredients.—Mrs. A. H. Richards, Burbank, Cal.

NEW ENGLAND FRIED CAKES
(Doughnuts)

One scant cup of granulated sugar, one tablespoon of butter, one cupful sweet milk, two eggs, one-fourth teaspoon salt, one-half teaspoon nutmeg, four cupfuls flour, four rounding teaspoons baking powder. Sift the baking powder with the flour and add the nutmeg. Cream butter and sugar, add eggs and beat thoroughly, then add milk and flour. More flour should be added on the kneading board, until the dough can be rolled out one-fourth of an inch thick and retain its shape when cut. Cut and fry in deep fat. These never fail; light and crisp.—Mrs. E. D. Fich, Corona, Cal.

DATE TORTE

Stone enough dates to make one pound. Add one pound of whole walnuts. Sift over them one cup of pastry flour to which has been added, one-half teaspoon salt and two teaspoonfuls baking powder. These should be sifted three times. Add one cup of granulated sugar and mix well again. Beat the yolks of four eggs until very light, and pour over the dry ingredients, mix until light. Whip the whites of four eggs until very light and fold into the above mixture. Flavor with a teaspoon of vanilla. Bake in a pan that has been lined with buttered paper. Bake one hour or a little longer. Serve with whipped cream.—Frances O. Fisher, Prescott, Ariz.

LADY FINGER CREAM CAKE

Put one cupful of ground chocolate in the upper part of a double boiler, with boiling water in the lower part. As it begins to melt, add one-half cupful sugar, one-fourth cupful cold water and the beaten yolks of four eggs. Cook until very thick, stirring occasionally. Then remove from the fire and let cool. Cream in another bowl one-half cupful unsalted butter, with one cupful of sifted powdered sugar. Then add one-half cupful finely chopped walnuts, one teaspoon vanilla and combine with the thoroughly cold chocolate mixture. When well blended fold in the stiffly beaten whites of the four eggs. Use a round pan with a removable rim and line it on bottom and sides with split lady fingers, laying the split side down. Line the rim with the split lady fingers with the rounded side down, pressing them gently into place. When the lining is completed, pour in the cold mixture and set in the refrigerator for twelve hours. If you have no ice the cake must be prepared twenty-four hours in advance, so as to shape properly. An hour before serving time, remove the rim, leaving the cake on the base of the pan. Whip two cupfuls of cream, sweeten with two tablespoonfuls of powdered sugar and flavor with vanilla. Spread on top of the cake, and trim with walnuts and stars of whipped cream. This cake, while very rich, is truly delicious and decidedly "different."—M. M. Harris, Burlingame, Cal.

SATSUMA CAKE

One cup granulated sugar, three-quarters cup butter, two eggs, well beaten, one-half teaspoonful baking soda, one cup satsuma plums, juice and pulp pressed through colander, one large teaspoonful each of cloves, allspice, cinnamon and vanilla, one and one-half cups flour. Mix sugar and butter, cream, add eggs, then plums, to which baking soda has been added, then flour to which spices have been added and resifted, also the flavoring. Will make three medium layers. Bake in moderately warm oven.

FILLING

Two cups of confectioners' sugar added slowly to one unbeaten egg white and flavor with vanilla.—Mrs. George P. Wells, Pasadena, Cal.

VELVET CAKE

One pound sugar, one pound flour, one-half pound butter, four eggs, one teacup cold water, one and one-half teaspoons baking powder. Cream butter, add sugar gradually, and beat to white cream. Add flour and water, and again beat very hard and thoroughly. Beat eggs very light and add last. Flavor.—Mrs. Charles A. McCollom, Carmel By-the-Sea, Cal.

ORANGE SHORTCAKE

One small sponge cake, eight California oranges, eight rounded tablespoonfuls sugar, one-fourth pound shelled almonds, one-half pint whipping cream, one cup sherry (or home-made wine), one dozen maraschino cherries. Blanch and chop almonds, leaving one dozen whole for garnishing. Peel and cut up oranges, and sweeten with six tablespoonfuls sugar. Split sponge cake, put one-half in bottom of dish, moisten with one-third of the wine, sprinkle one-half of the chopped almonds, then add one-half of the cut up oranges. Put other half of cake on, and use wine, oranges and almonds, as before. Whip cream dry, sweeten with the two remaining tablespoonfuls of sugar and season with remaining one-third cup of wine. Put on top of shortcake and garnish with whole almonds and cherries. Should set in refrigerator at least two hours before serving. This will serve eight people.—Miss Kate H. Armistead, Los Angeles, Cal.

MOLASSES CREAM CAKE

One-half cup sugar, one-half cup butter, one-half cup molasses, one-half cup sour milk, one and one-half cups flour, one teaspoonful ginger, one teaspoonful soda, one teaspoonful cinnamon, one egg. Cream butter and sugar well together, add the molasses, then the eggs, well beaten and milk in which the soda has been dissolved. Sift flour with the ginger and cinnamon and add, beating thoroughly. This makes two layers. Icing: Beat whites of two eggs, add confectioners sugar until thick enough to spread, flavor with one-fourth teaspoonful of vanilla.—Mrs. Pearl King, Los Angeles.

SPONGE CAKE DELIGHT

Melt one cup light brown sugar, pour in one cup chopped pineapple. One cup of nut meats. Do not cook but keep warm until cake batter is mixed. Cake part; yolks of four eggs well beaten, fold in one-half cup sugar. Beat four egg whites, when frothy add a pinch of cream of tartar. Fold in one-half cup of sugar—fold yolks and whites together and add one cup of flour, one-quarter teaspoonful of baking powder, pinch of salt, one tablespoon of lemon juice. Pour the melted brown sugar in oiled cake pan and pour over it the cake batter and bake in moderate oven for thirty or thirty-five minutes. Cut in squares and top with whipped cream. Will serve eight.—Mrs. W. L. Jones, Los Angeles.

ORANGE SHORT CAKE

One cup sugar, one-third cup butter, two eggs, grated rind one orange, one-half cup milk, one and one-half cups sifted flour, two level teaspoonfuls baking powder. Cream butter and sugar until light, add beaten yolks of eggs, next orange rind, then, alternately, milk and the flour (which has been sifted again with the baking powder), lastly stiffly beaten egg whites. Bake in a layer to be about one and one-half inches thick when done. When cold and just before serving, split and spread one-half with thick layer of oranges which have been previously cut up (not sliced) and sugared, and cover with whipped cream, then put on this the top layer of cake and repeat with fruit and cream. — Katherine B. Powers, Alhambra, Cal.

FROSTING

One and one-half cups cane sugar, one-half cup sweet milk, boil four minutes. Put on a platter and beat with a silver fork, until creamy and thick enough to stay on the cake. Put on the cake. Melt one and one-quarter inches chocolate over the tea kettle, spread a thin layer. It is like a large chocolate drop, spread over the cake.—Mrs. Rollin B. Lane, Hollywood, Cal.

SPICE CAKES

Yolks of two eggs, one-half cup shortening (one-half butter and one-half lard), one cup sour milk (or buttermilk), one and one-half cups light brown sugar, one teaspoon soda in milk, two teaspoons baking powder, one-half teaspoon of cloves, one-half teaspoon cinnamon, a little nutmeg, two cups flour, one cup raisins. Caramel filling: One cup brown sugar, one-half cup of sweet milk, butter size of walnut. Boil all together, beat until it thickens so as to be able to spread on cake.—Mrs. R. A. Spear, Long Beach, Cal.

TOM MIRANDA'S FRUIT CAKE

First you take five cups of flour, one pound of good butter, three cups of brown sugar, and three eggs. Stir together thoroughly, adding as you stir, two cups of buttermilk, two teaspoonfuls of baking soda; one-half teaspoonful of cloves; a pinch of nutmeg; two teaspoonfuls cinnamon; one pound box of cleaned raisins; one pound box of cleaned currants; one-half pound of seeded prunes; one-half pound of seeded dates; one-half pound of figs; one-half pound of citron; one-half pound of candied cherries; one-half pound of sweet almonds; one-half pound of brazil nuts (or, if you prefer, pecans, or other nuts); then continue stirring this for five minutes; then add one-half pint of brandy or liquor (if you can get it), and after thoroughly mixed, put wax paper on the tins, grease well with butter, pour in and bake very slowly for three and one-half to four hours. This recipe makes a ten-pound cake. For a five-pound cake cut portions in half; for a two and one-half pound cake cut portions in quarters.—Tom Miranda, Los Angeles.

BOILED ICING CAKE

Six eggs, one cup sugar, one cup flour, grated rind and juice one lemon; put sugar with a little water on stove and boil till it threads; have whites of eggs beaten stiff, and pour on the boiling syrup, beating all the time. When cool, add one at a time, yolks of eggs, beat well after adding each yolk. Then add lemon and vanilla, one teaspoonful each. Last, fold in the flour, bake in round pan with tube in center, do not grease pan. Bake forty-five or fifty minutes.—Miss Artie M. Knight, Pomona, Cal.

BLITZ TORTE

Cream one-half cup sugar and one-half cup butter, add the yolks of four well beaten eggs and three tablespoonfuls of milk. To this add one cup of flour and one and one-eighth teaspoonfuls of baking powder. Stir well. Pour into two well greased layer cake pans and cover with the following meringue: Beat whites of four eggs until stiff, and add one cup of sugar and one-half teaspoonful of vanilla. Sprinkle with chopped almonds. Bake in slow oven forty minutes. When ready to serve, put layers together with whipped cream.—Mrs. L. M. Titus, Alhambra, Cal.

TENNESSEE FRUIT CAKE

One pound flour, one pound sugar, one pound butter, ten eggs, both yolks and whites, two pounds seeded raisins, one pound figs cut in slices, one pound dates seeded and cut in half, two pounds currants, one pound English walnuts, in large pieces, shelled weight; one pound almonds, blanched, large pieces, shelled weight; one pound Brazil nuts, whole, shelled weight; one pound of hazelnuts, whole, shelled weight; one-half pound candied cherries, whole; one-half pound candied pineapple, cut in small pieces; one-fourth pound mixed lemon and orange peeling and citron, cut in small pieces; one small bottle green maraschino cherries, cut in half; one small bottle red maraschino cherries, cut in half; one glass any good jelly; two tablespoons cocoa; one teacup either wine or fruit juice; one teaspoon of soda; two teaspoons cream tartar; one-half teacup sweet milk. Mix flour and butter together until creamy. Next, sugar and yolks until light, then add the stiffly beaten whites. Flour the fruit and nuts thoroughly before adding to batter. Last thing before putting in well greased pan, add the milk with soda and cream of tartar and mix it thoroughly. Bake four hours in a moderately hot oven.—Mrs. W. L. Miller, Long Beach, Cal.

FEATHER CAKE

Two cups sugar, one-half cup butter, one cup sweet milk, whites of three eggs, three cups flour, two and one-half teaspoons baking powder, flavor. Cream filling: Two tablespoons cream, add flavoring to suit taste and confectionery sugar to thicken.—Mrs. R. A. Spear, Long Beach, Cal.

APPLE SAUCE FRUIT CAKE

One cup sugar, one-half cup shortening, one cup hot apple sauce, one-third cup hot water in which two teaspoons soda have been dissolved. Sift together and add two cups flour, one-half teaspoon salt, one-half teaspoon cloves, one teaspoon cinnamon, one cup raisins, one-half cup mixed candied fruits, such as, lemon, orange and citron, one-half cup of shredded cocoanut, one-half cup of chopped nuts. Beat well, add a little more water if needed and bake forty-five minutes.—Miss Catherine Hayes, Manhattan Beach, Cal.

YELLOW LOAF CAKE

Yolks of eight eggs (use the yolks of the eggs used for angel food). Serve the yellow and the angel food cakes. One cup sugar, one-half cup butter or shortening, one-half cup sweet milk, one and one-half cup flour measured after sifting, two teaspoons baking powder, one teaspoon lemon extract. Sift flour and baking powder four times. Cream butter and sugar until very creamy, add milk and flour alternately. Beat the yolks until very light and add the lemon extract, then beat some more. Fold the yolks into the batter and bake in a greased loaf tin about forty minutes in a moderate oven. Let the cake cool on rack with air circulation all around it. Ice with white icing.—Mrs. E. F. Peterson, Los Angeles.

MOCHA TORTE

Five yolks of eggs (beaten to a cream), one cup of sugar. Add to above and beat. One and one-half tablespoons of mocha essence, one cup of sifted flour, two teaspoons of baking powder. Then add lastly the whites of the five eggs beaten stiff. Bake in three layer cake tins. For between the layers and on top use one pint of cream whipped stiff, and add two tablespoons of mocha essence.—Mrs. E. B. Easter, Lankershim, Cal.

PRUNE CAKE

One cup sugar, one-half cup butter, yolks of three eggs, one cup of prunes, one-fourth cup juice from prunes, three tablespoons sour milk, one-half teaspoon soda dissolved in milk, one teaspoon cinnamon, one-half teaspoon nutmeg, one-fourth teaspoon cloves, one teaspoon vanilla, one and one-half cups flour, one teaspoon baking powder. Cook prunes first, remove seeds and cut in small pieces. Cream butter and sugar, add beaten yolks of eggs, prunes, milk, spices and vanilla, and lastly baking powder and flour which have been sifted together three times. Bake in loaf or layers. —Edith S. Ross, Pasadena, Cal.

JAGER TORTE

One pound of almonds, twelve eggs, one pound of sugar, one glass currant jelly, one rounded teaspoon baking powder, pinch of salt. Rub the almonds with a tea towel and grind with medium knife without removing skin. Beat yolks of eggs light, add sugar gradually, then almonds and other ingredients. Beat seven whites and add last. Bake one hour in a round pan which is eleven inches across and that you can remove the entire sides, leaving cake on the bottom. This helps keep the cake light. While warm, spread with the currant jelly which has been beaten with one teaspoon vanilla. Icing: Four whites of eggs beaten stiff with one-half pound of powdered sugar for one-half hour. Blanch one-fourth pound almonds and shave lengthwise and add to icing with a little lemon juice. Put this icing on the cake when cold and bake till light brown.—Mrs. F. W. Wolf, Santa Monica, Cal.

PREMIUM SPONGE CAKE

Four eggs beaten separately, two cups sugar, two cups flour, three-fourths cup boiling water, one teaspoon baking powder, one teaspoon fresh lemon juice. Beat whites, then yolks, and put together. Sift the flour, then into the sieve put one cup flour, and two cups of sugar, and sift into eggs, beating while sifting. Then sift in one cup flour, and the baking powder and beat. Then add the lemon juice, and boiling water, and flavoring to suit. Put into a cool oven and bake slowly. Do not grease pan. Cut paper to fit bottom of pan. —Lucy M. West, Hollywood, Cal.

LITTLE CHOCOLATE CAKES

One teaspoon butter, one cup sugar. Put one egg in cup and fill with sour cream. One and one-half tablespoons powdered chocolate, two cups flour (or one and one-half may be sufficient of some kinds), one-half teaspoonful baking powder, one-half teaspoonful soda dissolved in little hot water. Vanilla, one teaspoon. Icing: three tablespoonfuls chocolate, one and one-half tablespoonful butter, three tablespoonfuls boiling water, two cups powdered sugar, vanilla, one teaspoon and cream to make desired consistency. These are baked in very small gem pans so they are about the size of a large English walnut. Very economical and excellent for afternoon teas—Mrs. L. J. Nelson, Sierra Madre, Cal.

APPLESAUCE CAKE

One cup applesauce, one teaspoonful soda dissolved in it, one-half cup cooked oatmeal, one-half cup hot mashed potatoes, mixed with three tablespoonfuls cocoa, one-half cup shortening (lard or Crisco), one-half cup seeded raisins dredged with flour, one cup sugar, one egg, one teaspoon baking powder, one teaspoonful cinnamon, one teaspoonful allspice, one-half teaspoon cloves, one-half cup chopped nuts. Mix all together, add flour to make batter as ordinary cake batter. Bake in small dripping pan or flat cake pan. Make iceing by boiling one-half cup sugar with two and one-half tablespoonfuls milk till threads from spoon. Let cool to luke warm and spread over cake. This retains moisture. Improves with age.—Mrs. L. M. Zingery, Redlands, Cal.

PRUNE LOAF

One pound prunes, one box gelatine, juice and rind one lemon, one cup seedless raisins, two cups sugar, one-fourth teaspoon cinnamon, pinch of salt, one-half cup English walnut meats. Stew prunes, slip out seed. Soak gelatine in two cups water. Chop raisins. Mix all above ingredients with the juice prunes have been cooked in and pour in a mold. Slice and serve with a generous amount of whipped cream.—Mrs. Neale, Hollywood, Cal.

NUT BRITTLE

One-half cup blanched almonds. two-thirds cup sugar. Put sugar into a small dry pan over a slow fire and stir constantly till melted and carmelized. Add almonds. When cold. break into pieces, and put through a food chopper. Sprinkle over top and sides of cake. This cake sounds more elaborate than it really is. However, it well repays the work. for a more delicious dessert it would be hard to find. The bottom layer is cake, then chocolate mocha, then cake, then vanilla mocha, next cake, then chocolate mocha again, then the top layer of cake. The entire outside is covered with vanilla mocha and finally a crust of the pulverized nut brittle.—Mrs. M. L. Hazzard, Pasadena, Cal.

OLD FASHIONED MARBLE CAKE

White part: One cup fine granulated sugar, one-half cup butter (or other shortening), one-fourth teaspoonful salt, one-half cup sweet milk, two rounding teaspoonfuls baking powder sifted in two cups flour, one teaspoonful vanilla extract, the whites of three eggs beaten stiff and folded in. Put together in the order named. Dark part. One cup brown sugar, one-half cup butter (or other shortening), one-fourth teaspoonful salt, yolks of three eggs beaten, one-half cup sweet milk, two cups flour, two rounding teaspoonfuls baking powder, one teaspoonful ground cinnamon, one-half teaspoonful ground cloves, one-half teaspoonful ground allspice. Sift baking powder and spices with flour, put together in the order named. Drop alternating spoonfuls of both mixtures into baking pan. Bake from forty to fifty minutes in moderate oven.—Mrs. C. M. Rice, Los Angeles.

DELICIOUS GINGER BREAD

One egg, three-fourths cup of sugar, one cup sorghum or cooking molasses, one-third cup shortening, one-fourth teaspoonful salt, two cups flour, two rounding teaspoonfuls of baking powder, one cup sour milk, one teaspoonful each of baking soda, ginger and cinnamon, one-half teaspoonful cloves. Beat egg, add molasses, sugar, melted shortening. Dissolve soda in sour milk, sift baking powder and spices with flour. Bake in a sheet about twenty to thirty minutes.—Mrs. C. M. Rice, Los Angeles.

NUT CAKE

Two cups sugar, three eggs, one-half cup butter, (or other shortening), two-thirds cup milk, three cups sifted flour, two teaspoonfuls baking powder, one tablespoonful powdered mace, one cup nuts. Beat the eggs separately, cream butter and sugar, sift the baking powder and flour; fill the cake pan with a layer of the cake, then a layer of raisins, then over these, a handful of nuts, and so on, till pan is two-thirds full. Bake in tube pan, in a steady oven (about forty-five minutes).—May E. Monasmith, Baldwin Park, Cal.

CALIFORNIA SUNSHINE CAKE

Six large eggs, saltspoonful salt, cupful sugar, cupful flour sifted four times, juice and grated rind of half a lemon, one-fourth teaspoonful almond extract. Beat egg whites very stiff and dry, add half the sugar and beat well. Beat yolks until thick, add the other half of sugar, lemon, almond, and beat well. Salt should be put in whites of eggs before starting to whip. Turn yellow mixture on whites, very slowly, beating all the time, so it is very light. Fold in flour, sifting it in a little at a time. Bake forty-five minutes in slow, very slow, oven. Invert to cool. Cut out of pan. Cut round piece from middle and fill with mixture of whipped cream, into which is beaten cupful of mashed or finely cut fruit, sweetened to taste. Half pint of cream to cupful fruit. Bananas, apricots, peaches, strawberries or any desired fruit may be used. Do not use juice. Heap on cake and use extra cake in small pieces on side.—Miss Minnie C. Childs, Tustin, Cal.

BURNT SUGAR CAKE

One and one-half cups sugar, one-half cup butter, three eggs, two and one-half cups flour, one cup water, one heaping teaspoon baking powder, three tablespoons caramelized sugar, one teaspoon vanilla. Cream sugar and butter, add well beaten yolks, water, caramelized sugar, vanilla, flour, baking powder. Beat well. Fold in whites last.—Virginia Flynn, Claremont, Cal.

SOUTHERN CALIFORNIA NUT CAKE

Two cups walnuts (left as whole as possible), one pound of dates, one cup flour, two teaspoonfuls baking powder, pinch of salt, one cup sugar, four eggs. Sift flour, baking powder and salt together three times. Mix with nuts and dates. Then add sugar and beaten yolks of eggs. Lastly the beaten whites. Bake slowly for about an hour, as a loaf cake.—Mrs. Harry Hillard, Hemet, Cal.

AMBROSIA CAKE

Make a sunshine cake by the following rule (or any good sponge cake will do): One cup pastry flour (sift four times), one cup sugar sifted, seven eggs, one teaspoon of cream of tartar, vanilla, pinch of salt. Separate eggs, putting whites in a large bowl, with one-half teaspoon of cream of tartar and a pinch of salt. Beat yolks in a small bowl for five minutes. Beat whites, with a wire egg whip, until very stiff. Sift sugar slowly into whites, then add beaten yolks, beating constantly. Now fold in gradually the flour, to which the remaining half teaspoon of cream of tartar has been added. Flavor. Use wire egg whip for mixing. Do not use Dover beater. Turn cake mixture into an ungreased angel cake pan, and bake in a very slow oven for about fifty minutes. Remove when done, invert cake pan and do not remove cake till thoroughly cold. Cut cake crosswise with a long bread knife so as to make four layers of equal thickness. Between the two top and the two bottom layers, spread a thick layer of chocolate mocha filling. In the center and over the top and sides spread vanilla mocha filling. Sprinkle a thick coating of pulverized nut brittle over top and sides.—Mrs. M. L. Hazzard, Pasadena, Cal.

CORN FLAKE MACAROONS

Yolks of two eggs beaten with one cup of granulated sugar, one teaspoonful of vanilla, one cup of ground nuts, four cups corn flakes, whites of two eggs. Drop a dessert spoon full in a place on a greased pan and bake in a hot oven.—Mrs. L. E. Myers, Sierra Madre, Cal.

MARBLE CAKE

Whites of four eggs, one-half cup butter, one cup white sugar, one-half cup milk, one and one-half cups flour, one and one-half teaspoons of baking powder. Yolks of four eggs, one-half cup butter, one cup brown sugar, one-half cup milk, one and one-half cups flour, one and one-half teaspoons baking powder, one teaspoon cinnamon, one-fourth teaspoon cloves, one-half teaspoon allspice, one nutmeg. Make up in two parts and put alternative spoons of each in a deep pan with stem in center.—Laura M. Chappelear, Long Beach, Cal.

A "CALIFORNIA CAKE"

One cup sugar, one-half cup butter, three eggs, beaten separately, one cup rich milk, two cups flour, two teaspoonfuls baking powder. Flavor with vanilla. Bake in four layers. Make a cream filling with one and one-half cups rich milk, hot, two tablespoonfuls flour, wet with milk, yolks of two eggs, and three tablespoonfuls sugar. Keep at slow boil for five minutes. Take from fire and divide into three parts. To one part add three tablespoonfuls chocolate and flavor with vanilla. To another part add two slices of canned pineapple (which is improved by the addition of half a cup of sugar and a few minutes cooking). Cut pineapple in small pieces. To the third part, add half a cup of almonds, blanched and chopped or pounded, and almond flavoring. Put the chocolate between the first and second cakes, the pineapple next, and almond next top. Ice the cake with Seven Minute Icing: Put in double boiler, two egg whites, one and one-fourth cup sugar and three tablespoonfuls cold water. Set over boiling water and beat with wheel beater for seven minutes. Remove from fire, flavor with lemon or vanilla and spread over cake.—Mrs. W. T. Morlupow, Highland Park, Cal.

WALNUT COFFEE CAKE

Rub one-half cup of butter to a cream, with one-half cup sugar, add one well beaten egg; sift two cups of flour with two teaspoonfuls baking powder, pinch of salt, add this to third cup of milk. Beat thoroughly. Add half a cup of chopped walnut meats, dredged with flour, turn into buttered pan, sprinkle with sugar and cinnamon. Bake in moderate oven. —F. Mabel Kepner, Los Angeles.

PRESERVED GINGER CAKE

Four ounces butter, four ounces sugar, three eggs, five ounces flour, three ounces preserved ginger, cut into very small dice, one-fourth teaspoonful baking powder. Line cake tin, but do not grease it. Cream sugar and butter, add eggs one at a time and mix well, add baking powder, flour and then ginger. Make quite moist. Time one to one and one-half hours.

Icing for Ginger Cake

Six ounces sugar, tepid water, and juice from ginger to mix. Boil together till thick enough to pour over cake. Don't let it boil. When cool, pour over cake and decorate top with preserved ginger, cut into fancy shapes and pressed into icing.—Miss C. G. Cowell, Los Angeles.

DELICIOUS ORANGE CAKE

Cream together one cup of sugar and one-half cup of butter, and add one well beaten egg. Into two-thirds of a cup of sour milk (or buttermilk) put two-thirds of a level teaspoonful of soda. Thoroughly dissolved in a tablespoonful of boiling water. Add to the first mixture. Sift one teaspoonful of baking powder with two cups of sifted flour and a pinch of salt. Stir in gradually one-half of the flour, and then add one cup of nut meats, cut medium fine, one and one-half cups of small seedless raisins (floured), and the grated rind of one orange. Add the remaining flour, and beat all together thoroughly. While the cake is baking, put the juice of the orange into a half cup of sugar to make a thick syrup, and spread over the cake while it is still warm. Bake in a slow oven, using a tin or granite pan about ten by twelve inches. Cut in squares.—Mabelle T. Spaulding, Long Beach, Cal.

POTATO CAKE

Two cups sugar, one cup shortening, three-fourths cup masned potatoes, three-fourths cup milk or cold coffee, two and one-half cups flour, three eggs, two tablespoons grated chocolate, two teaspoons baking powder, two teaspoons mixed spices. Cream sugar and shortening, add beaten yolks, milk or coffee, mashed potatoes, melted chocolate, baking powder, spices, flour; beat well together. Add whites last. Bake in a loaf or pound cake tin.—Virginia Flynn, Claremont, Cal.

APPLE FRITTERS

Three eggs, beaten light, one pint flour (or enough for rather a thick batter), one-half teaspoonful salt, one pint milk. Beat all well together. Drop in lightly, slices one-third inch thick, of tart apples. Dip up one piece of fruit in each spoonful of batter, and fry in deep, hot lard. Sift sugar over them, as soon as done, and serve at once with sugar. Oranges or bananas may be used in place of apples, if preferred. Batter may be made with two eggs instead of three, by adding 1 teaspoonful baking powder to the flour.—May E. Monasmith, Baldwin Park, Cal.

PERFECTION WHITE FRUIT CAKE

Shred half a pound each of candied cherries, candied pineapple and blanched almonds, and shave into thin slices a quarter of a pound of candied citron. Mix the fruit and stand over night in three tablespoonfuls of orange juice. Cream one cupful of unsalted butter with one cupful and a half of sugar. Add the well beaten yolks of six eggs and a half pound of desiccated cocoanut, chopped and soaked in two tablespoonfuls of rose water. Beat in half a cupful of orange juice alternately with three cupfuls of sifted flour. Fold in the stiffly beaten whites of the six eggs, then add carefully the mixed fruits and nuts. Pour the batter into a well greased tube pan and bake very slowly from three to four hours. When cold, ice and decorate with glace fruits cut in varied forms and sprinkle with shredded and toasted blanched almonds while the icing is moist.—Mrs. Allie Green, Downey, Cal.

MAINE PORK CAKE
Very Old Recipe

One pound fat salt pork, free from lean, chopped fine; one pint boiling coffee, one pound seeded raisins and one-half pound citron, chopped; two cups brown sugar, one cup molasses, one teaspoonful soda, one-half teaspoonful nutmeg, one-half teaspoonful cloves, one teaspoonful cinnamon, one-half teaspoonful salt, enough sifted flour to make a stiff batter. Line pan with buttered paper. Bake in a slow oven two hours.—Mrs. George P. Bryce, Oxnard, Cal.

CREAM PUFFS

Put one cupful hot water and a scant one-half cupful butter into a saucepan. When boiling, add one cupful flour. Stir vigorously until smooth. Remove from the fire, add four eggs, breaking in one at a time, and beat thoroughly, drop by spoonfuls on a buttered dripping pan. Bake in a moderate oven thirty to thirty-five minutes. Filling, may be whipped cream or the following: Mix one cupful sugar, one-third generous cupful of flour, one saltspoonful salt, two eggs slightly beaten. Pour on one pint hot milk, return to double boiler, cook ten minutes, stirring constantly at first then occasionally. Quickly made and simply delicious.—Mrs. Lilla W. Sickler, Los Angeles.

DAINTY LAYER CAKE

Cream one cup of sugar with one-half cup butter or substitute, until very light. Add three eggs, one at a time, beating each one in thoroughly before adding the next. Add one-half cup milk, one teaspoonful vanilla and two cups of flour sifted twice before measuring, and then again with two teaspoonfuls baking powder. Beat batter light and smooth, pour into two layer cake tins and bake in a moderately hot oven from twenty-five to thirty minutes.

CREAM FILLING

Stir two tablespoonfuls of flour into one-half cup of sugar, add one beaten egg and stir all into one cup of scalded milk, add one teaspoonful of butter, one teaspoonful of vanilla and cook until thick.—Mrs. W. O. Lester, LaVerne, Cal.

FEATHER CAKE

One cup sugar, two eggs, one-fourth cup butter, one-half cup milk, one and one-half cups flour, one teaspoonful baking powder, one teaspoonful vanilla. Cream the butter and sugar, sift the baking powder and flour together, add half of the flour and half of the milk until used up. Thoroughly beat your eggs and add to the mixture at the same time adding the flavoring. This makes a wonderful foundation for either loaf or layer cake. As I prefer layer cakes, I vary the fillings. This filling is delicious and easily made.

BLACK WALNUT CAKE

One and one-half cup light brown sugar, one-half cup butter, one tablespoonful boiling water, cream all together. One-half cup sour milk, with one teaspoonful soda, three eggs, using the whites of two for frosting, one-half cup warm water, two and one-half cups cake flour, one-half teaspoonful cinnamon, one-half teaspoonful cloves, one-half teaspoonful nutmeg, one square bitter chocolate, one cup walnut meats. Cream together sugar and butter, then add tablespoonful boiling water and beat hard, then add eggs, beat hard, then add alternately water, milk and flour with spices and nuts. When well beaten, add one teaspoonful baking powder and bake in slow oven.—Mrs. W. H. Kingery, Alhambra, Cal.

WASHINGTON COCOANUT PIE

One-half cup butter, one cup sugar, two eggs, one teaspoonful vanilla extract, one-half cup shredded cocoanut, one-half cup milk, two cups flour, two teaspoonfuls baking powder. Beat butter and sugar until creamy, add beaten eggs, vanilla, cocoanut, milk and flour sifted with baking powder. Beat well, pour into deep greased pie pans, and bake in moderate oven fifteen to twenty minutes. Split into two layers and fill with the following cream filling: One tablespoonful flour, three tablespoonfuls sugar, two yolks of eggs, one cup shredded cocoanut soaked in one cup of boiling milk. Cook ingredients until smooth and thick in double boiler and place between layers. Dust top with powdered sugar.—Mrs. A. J. Anning, Riverside, Cal.

CHEESE CAKE DELICIOUS

One pound of cottage cheese, one-half pint sour cream, four eggs. Put each in separate and stir after each egg. Two cups sugar, two tablespoonfuls flour, rind of lemon grated, one teaspoonful vanilla. Bake one hour in moderate oven in spring form.—Mrs. Esther Silver, Los Angeles.

DULCINEA

One cup sugar, two eggs, beaten together. Add two tablespoonfuls flour, one teaspoonful baking powder, one cup dates (chopped), one cup walnuts (chopped), one tablespoonful vanilla. Bake in a sheet for twenty minutes in a moderate oven. Let stand in pan till cold. Cut in squares and serve with whipped cream. This is a rich dessert and is sufficient for eight persons. It is also delicious without the cream, and will keep fresh for several days.—Eileen Doyle, San Francisco, Cal.

CHOCOLATE CREAM CAKE

One-half cup butter, one cup sugar, one cup sweet milk, two cups flour, sifted three times, two teaspoonfuls B. P. Whites of three eggs, beaten stiff. Beat the butter and sugar until like cream. Then add flour and B. P. sifted three times—then the milk, and last stir in the eggs. Bake in a long flat tin, eight inches by twelve inches. Put six rose-geranium leaves in bottom of tin, before pouring in the batter. Let stand in tin three days, after baking, to get the flavor of the geranium leaves.

COCOA ROLL

Five eggs, one-half cup granulated sugar, two tablespoonfuls cocoa, one large cup cream. Beat whites of eggs stiff, add sugar slowly, then cocoa, then yolks beaten until thick. Line jelly tin with well greased oiled paper, pour in mixture and bake in rather quick oven fifteen or twenty minutes. Turn out on damp cloth. Remove paper, trim edges and when it stops steaming, spread with the cream whipped until stiff, and roll. Serve with following sauce: One cup granulated sugar, one dessert spoon (level) flour, two tablespoonfuls cocoa, one cup rich milk. Mix dry ingredients well, add milk and boil five minutes, stirring constantly. —M. R. Sinclair, Los Angeles.

LADY FINGER CAKE

Seven yolks beaten with one cup of sugar, seven large, or eight small lady fingers, crumbled. Juice and grated rind of one lemon. One cup ground unblanched almonds. Add beaten whites, and bake in two layers.

CUSTARD

One egg, sugar to taste, one-half cup of milk, one tablespoonful of cornstarch and a small piece of butter, cook until thick. For the icing, take a cup of pulverized sugar, a little lemon juice, and enough cream to spread smoothly. — Mrs. H. J. Loeb, Los Angeles.

DATE CAKE

One package dates, wash, remove pits, and cut in small pieces. One cup seedless raisins. Add one-half cup of boiling water and let stand. Beat the yolks of three eggs and add one cup sugar, one teaspoonful vanilla, one cup broken walnut meats, add date and raisin mixture and one-half cup flour and one teaspoonful baking powder. Lastly fold in beaten whites of the three eggs. Bake in a loaf in a moderate oven about three-quarters of an hour. Grease tin well and put a sheet of writing paper in the bottom and grease paper. This cake may be iced or may be sprinkled with powdered sugar if desired.—Mrs. H. L. Conger, Los Angeles.

EGGLESS CAKE

One cup sugar, one cup sour milk, butter size of large egg, two cups flour, one teaspoonful soda, two tablespoonfuls melted chocolate. Cream the butter and sugar, add soda to sour milk. Sweet milk and cream of tartar may be substituted for sour milk, using one and a half cups sweet milk, and one teaspoonful soda, and two level teaspoonfuls cream of tartar, mixed thoroughly into the flour. Bake in layers. For filling, one cup raisins, seedless, cooked until very tender, with one-half cup sugar, and small amount of water. When dry, mash to a pulp, cool and spread between layers. Ice with white or chocolate icing. This cake is inexpensive, quickly and easily made, and is astonishingly good.—Mrs. Horatio Hicks, Los Angeles.

APPLE SAUCE CAKE
Without Eggs

Cream together, one cup of sugar and one-half cup of butter, add one teaspoonful of cinnamon, one-half teaspoonful of cloves and allspice, one cup of seeded raisins, one cup chopped walnut meats. Have ready one cup of sour, unsweetened apple sauce mashed fine, into this stir a teaspoonful of soda, dissolved in a dessert spoon of water. Let it foam over other ingredients. Add four tablespoonfuls of molasses, beat well, then add two and one-third cups of flour sifted. Bake in loaf tin in slow oven for one and one-half hours. —Mrs. R. M. Cheesman, Redlands, Cal.

CREAM CAKE

One cup thick sour cream, one-half cup milk, one and one-half cups sugar, two eggs, two and one-half cups flour, one-half teaspoonful soda, two rounding teaspoonfuls baking powder, one teaspoonful vanilla. Whip sugar, cream and soda together until light, add part of milk, part of flour, beat in eggs one at a time, add rest of milk and remainder of flour, with which baking powder has been sifted. Add vanilla. Nuts may be added, or raisins, or both. When two tablespoonfuls cocoa are added, the result is a delicious chocolate cake. May be baked in a loaf, or in a long pan, to be cut in two and put together with your favorite filling.—Mrs. C. W. Thomas, Long Beach, Cal.

PORK CAKE
(A Yorkshire Recipe)

One pound of fat salt pork, free from lean or rind; chop so fine as to be almost like lard, pour upon it one-half pint of boiling water, add two cupfuls of dark brown sugar, one of New Orleans molasses, one teaspoonful of soda stirred into the molasses, one pound of raisins, one pound of dates, chopped; one-fourth of a pound of citron, shaved fine. Stir in enough sifted flour to make it the consistency of cake batter. Season with one teaspoonful each of cinnamon, cloves, allspice and nutmeg. Bake in a moderate oven, for several hours, or it will taste of lard, as so much pork is used in the cake.—Grace VanderVeer, Los Angeles.

DELICIOUS PINEAPPLE CAKE

One-half cup butter, one cup sugar, three eggs, two cups flour (measured after sifting once), two teaspoonfuls baking powder, one-half cup milk, one-fourth cup pineapple juice, one small size can grated pineapple. Strain pineapple and squeeze as much juice out of pulp as possible, which will give about three-fourths cup of juice. Cream sugar and butter thoroughly, add three yolks of eggs beaten until thick, add one teaspoonful vanilla and one-fourth cup pineapple juice and add flour and milk alternately. Bake in two layers.

Icing

Boil two cups sugar and one-half cups pineapple juice until it spins a thread, then pour into three whites of eggs, which have been beaten stiff, beat until consistency to spread, and add one-fourth teaspoonful baking powder and pineapple pulp. Spread between layers and over entire cake. —Marie H. Mondon, Los Angeles.

COCOANUT MARSHMALLOW CAKE

Five tablespoonfuls butter or other shortening, one cup sugar, one teaspoonful lemon juice, yolks of two eggs, one teaspoonful vanilla, three-fourths cup milk, one and seven-eighth cups flour, three teaspoonfuls baking powder, one-fourth teaspoonful salt. Reserve two egg whites for icing. Cream the shortening, add the sugar and beaten yolks of eggs and flavoring. Mix well and add half the milk, add half the flour which has been sifted with the baking powder and salt. Add remainder of milk and flour, and mix well. Bake on three layer cake tins; put together with the following icing and filling. One cup granulated sugar, five large marshmallows, one-half cup water, one cup fresh grated cocoanut, one teaspoonful lemon juice, whites of two eggs. Boil sugar and water till syrup spins a thread, add marshmallows, cut in small pieces, but do not stir into the syrup. Pour very slowly over stiffly beaten whites of eggs, beat till smooth; add lemon juice. Spread between layers. Sprinkle with cocoanut and small pieces of marshmallows. Cover top of cake with icing, sprinkled with cocoanut and marshmallow.—Virginia W. Scovill, Los Angeles.

FIG LOAF

One-half pound figs, chopped, and one cup seedless raisins. Pour over these, one cup boiling water, add one teaspoonful soda, stir and let cool. Cream together well, one-half cup butter and one cup sugar, two eggs, well beaten. Add one-half teaspoonful each of cloves, allspice, cinnamon and nutmeg, one teaspoonful of lemon juice, one teaspoonful vanilla. Then add fig and raisin mixture and a large cup of flour. Bake in a loaf, in a moderate oven from forty-five minutes to an hour. It is well to put a sheet of writing paper in the bottom of the tin. Frost with a mocha frosting: One cup confectioners' sugar, butter, size of an egg, two teaspoonfuls of cocoa, one teaspoonful vanilla, five teaspoonfuls coffee. Soften butter without melting, add sugar, cocoa, vanilla and lastly coffee to make it right for spreading on cake. Do not boil.—Mrs. H. L. Conger, Los Angeles.

DAINTY ANGEL FOOD DESSERT

Angel cake as follows: One and one-half cups sugar, one cup flour, eleven egg whites, one teaspoon vanilla, one level teaspoon cream of tartar. To mix: Beat eggs with a wire whisk until half beaten, then add cream of tartar and beat until stiff. Sift sugar seven or eight times; flour likewise. Add sugar to egg whites a little at a time and fold in carefully. Add flour in the same manner. Add vanilla, turn into an unbuttered cake pan with a tube center. Bake slowly fifty to fifty-five minutes. Place on a high standing cake cooler and when cold loosen carefully and turn out. Chocolate cream covering made as follows: Chocolate one square, one teaspoon butter, one-half cup cream, powdered sugar as needed. Melt chocolate in bowl over steam. Add butter, add a small amount of sifted powdered sugar, stir well. Thin with cream. Use cream and sugar until cream is used and add sugar to make a sufficient amount to cover cake. Flavor with vanilla. Beat until creamy with egg beater. Spread on cake. Allow this to dry over the surface. Cream covering: Whip one pint of cream, add powdered sugar to sweeten slightly, about three tablespoons. Flavor with vanilla. Spread generously over the cake. Serve very cold.—Mrs. Lulu E. Springer, Los Angeles.

LEMON FILLING FOR CAKE

One cup (heaping) sugar, two lemons (juice and grated rind). two egg yolks, two tablespoonfuls hot water, one tablespoonful butter (Jersey). Beat the egg yolks very light, add sugar, lemon juice and grated rinds. Beat thoroughly, and add butter and boiling water. Boil for five minutes, or until thick. This will depend on climate and rate of boiling. Spread between the layers, and set in cool place until time to serve. This is best made on same day as the Prune Ambrosia, for the six egg yolks are utilized to good advantage.—Amy M. Longest, Yuma, Ariz.

CHOCOLATE ORANGE CAKE

One-half cup shortening, one egg and one yolk, one and one-half cups sugar, two and one-half cups flour, grated rind of one-half an orange, one-fourth teaspoonful salt, four teaspoonfuls baking powder (level), one cup milk, one and one-half squares (one and one-half ounces) unsweetened chocolate (melted). Cream shortening, add sugar and grated orange rind. Add beaten egg yolks. Sift together flour, baking powder and salt, and add alternately with the milk, lastly, fold in one beaten egg white. Divide batter into two parts—to one part add the chocolate. Put by tablespoonful, alternating dark and light batter, into three greased layer cake pans. Bake in moderate oven twenty minutes.

Filling and Icing

Three tablespoonfuls melted butter, one egg white, three cups confectioners' sugar, two tablespoonfuls orange juice, grated rind of one-half orange and pulp of one orange, three squares of unsweetened chocolate. Put butter, sugar, orange juice and rind into a bowl. Cut pulp from orange, removing skin and seeds, and add. Beat all together until smooth. Fold in beaten egg white. Spread this icing on layer used for top of cake. While icing is soft, sprinkle with unsweetened chocolate, shaved in fine pieces with sharp knife (use one-half square). To remaining icing add two and one-half squares of unsweetened chocolate melted. Spread this thickly between layers and on sides of cake.—Virginia W. Scovill, Los Angeles.

SPONGE CAKE

Six eggs, one and one-half cups sugar, measured after sifting, one and one-half cups flour, measured after sifting three times, one-fourth teaspoonful cream of tartar. Add to the whites the cream of tartar and beat to a stiff froth. Beat in the sugar a little at a time. Beat the yolks to a thick cream, fold them into the stiff whites, then gently fold in the flour. Bake in a long, narrow, deep pan, in a moderate oven for thirty-five minutes. This cake is a problem to cut. Use a very sharp knife, so by cutting and gently pulling you can separate it into pieces.—Mrs. K. D. Baldwin, Los Angeles.

LEMON CAKE

One-half cup butter, one cup sugar, one-half cup milk (or diluted lemon juice), one and one-half cups flour, four egg yolks, one-half teaspoonful salt, three teaspoonfuls baking powder, one-half teaspoonful lemon extract if milk is used. Cream butter and sugar. Beat egg yolks very light and add to creamed mixture. Add dry ingredients, alternating with milk and lemon extract. Mix well. Put into well greased tins (three small ones) and bake in moderate oven thirty-five minutes.—Amy M. Longest, Yuma, Ariz.

PETERKINS
(Pie and Cake)

One cup flour, one-half teaspoonful baking powder, one-half teaspoonful salt, one-half cup shortening. Sift dry stuff; mix in most of the shortening. Moisten with as little cold water as possible. Roll out, spreading with rest of shortening. Fold over once each way. Roll thin. Spread one crust in a square pan. Reserve rest for top crust. Cake part.—One-half cup sugar, one-half cup molasses, one-half cup shortening, filled up with boiling water, one teaspoonful soda in a little warm water, one and one-fourth cups flour, pinch of salt, one teaspoonful cinnamon, one egg well beaten. Mix in order named. Pour over pastry, adjust top crust and bake in a moderate oven for about a half hour. When cool, cut in small squares. Put a spoonful of icing on each square, and half a walnut or candied cherry.—Mrs. S. T. Peet, Covina, Cal.

CINNAMON CAKE

One cup brown sugar, one-half cup butter or shortening, two-thirds cup sour milk, one egg, two-thirds teaspoonful nutmeg, two-thirds teaspoonful cinnamon, two-thirds teaspoonful allspice, one teaspoonful soda, one cup flour. Cream sugar and butter, add egg, beaten lightly, and milk. Add the rest as written. Bake slowly thirty minutes.—Elsa C. Stumpf, Glendale, Cal.

SCOTCH SHORT-BREAD

One pound flour one-half pound powdered sugar, one-half pound butter, one-fourth ounces caraway seeds. Beat butter to a cream, add flour, sugar, and seeds if you like them, but it is just as good without. Knead the paste smooth, roll out in one-half inch thick sheet. Cut in oblong pieces about one inch by three in length. Prick with a fork, and bake in moderate oven one-half hour.—Miss E. B. Speer, Pasadena, Cal.

CREOLE CAKE

One rounded cup granulated sugar sifted, one-half cup butter, one-half cup milk, three eggs, yolks and whites beaten separately, one and one-half cups flour, one teaspoonful baking powder, one teaspoonful vanilla. Have ready six teaspoonfuls grated chocolate, and at the last moment, dissolve with two tablespoonfuls warm (not boiling) milk, add to the batter and bake at once in layers. Use Baker's unsweetened chocolate and ice with Creole Caramel.

Creole Caramel

Two cups granulated sugar, three-fourths cup milk, butter, the size of an egg. Boil fifteen minutes, and add one teaspoonful vanilla after taking from the stove. Stir as little as possible while cooking, but after taking from the stove, stir constantly until it will barely pour on the cake. The thicker the icing is on the cake, the better. The caramel is richer when slightly colored, which is done by melting a teaspoonful of granulated sugar in a small tin pan; do not add water, but stir until about the color of maple sugar. Add to the caramel.—Laura M. Chappelear, Long Beach, Cal.

POOR MAN'S CAKE

One package seeded raisins, three cups boiling water, boil raisins and water fifteen minutes, one and one-half cups sugar, three-fourths cup lard, cream sugar and lard together, add to raisins and mix well, add three cups sifted flour, one cup chopped walnuts, one-half teaspoonful salt, one-half teaspoonful each of nutmeg, cloves and allspice, one level teaspoonful cinnamon, vanilla to flavor, two level teaspoonfuls soda, dissolved in warm water. Mix well. Bake one hour in slow oven. This is a very good cake.—Mrs. O. W. Nelson, Eagle Rock City, Cal.

BANANA CAKE

One-fourth cup butter, one-half cup sugar, one egg, three tablespoonfuls milk, one teaspoon baking powder, flour, five bananas, one-half cup sugar, five tamarinds, one-fourth cup warm water, two cups Japanese oranges, one tablespoon butter, two tablespoonfuls thick cream. Cream butter and sugar; add egg, beaten with the milk, then flour enough to roll out as for cookies. Slice bananas lengthwise in a baking dish, sprinkle sugar over, add pulp of tamarinds soaked in warm water, the juice of the oranges, the butter broken into one-half hour in a moderate oven.—small bits, and the cream. Cover with the crust of cooky dough. Bake Mrs. G. W. Jorres, Glendale, Cal.

LUNCHEON CAKES

Cream one-third cup shortening, add one cup sugar and cream well. Add one egg yolk, one-half cup milk, then one cup flour, and mix well. Sift four teaspoonfuls baking powder with three-fourths cup of flour, a pinch of salt. Mix all well, add one teaspoonful of ground cinnamon, fold in the stiffly beaten egg white. Bake in greased small tins in moderate oven about twenty minutes. Serve hot with a chocolate sauce, topped with whipped cream or marshmallow and ground nuts if preferred. Chocolate sauce—Melt one ounce chocolate, add a small lump of butter, one half cup boiling water, one-half cup sugar, stir and boil until well blended, then add one-half teaspoonful vanilla and a grain of salt.—Mrs. W. E. Gillett, Alhambra, Cal.

CHOCOLATE BROWNIES

One cup sugar, one-fourth cup butter, one-fourth cup milk, two-thirds cup flour, two-thirds teaspoonful baking powder, two beaten eggs, two squares melted chocolate, one teaspoon vanilla, one cup nut meats. Batter should be thin enough to spread of itself. Bake in a sheet twenty minutes. Cool five minutes and cut into squares. May be iced, if desired.—Mrs. Helen Leveille, Los Angeles.

KUMMEL KUCHEN

One-half pound of dates and one-half pound of walnut meats cut fine; one cup of sugar, six eggs, beaten separately, six tablespoonfuls of bread crumbs, one teaspoonful of baking powder. Mix baking powder with crumbs, add to sugar, beat in eggs, then add fruit. Spread in well buttered tin; bake about twenty minutes. When cold, break in pieces and cover with whipped cream, one hour before serving. Delicious.—Bessie C. M. Wood, Santa Ana, Cal.

ECONOMICAL CAKE

One-fourth cup butter, one cup sugar, one egg, one-half cup sour milk mixed with one scant level teaspoonful soda, one-half cup grated chocolate, dissolved in one-half cup boiling water, one large cup flour, one teaspoonful vanilla. Bake in flat tin in moderate oven. Frost with chocolate icing. One cup powdered sugar, one-half cup grated and melted chocolate. Add cream until right to spread on cake. Flavor with vanilla.—Mrs. H. L. Conger, Los Angeles.

LEMON FLUFF AND SPONGE CAKE

Use a four quart bowl. Two level tablespoonfuls of gelatine, add one-half cup cold water, let stand five minutes, add one quart boiling water, two cups granulated sugar (or sweeten to taste) the juice of twelve lemons, one quart cold water. For this amount, use a six quart freezer. Now comes the success of the fluff. In the first part of the freezing, use less salt than in freezing cream, for it must freeze slowly and fill the freezer when done.—Mrs. K. D. Baldwin, Los Angeles.

NO EGG CAKE

This cake will remain moist and palatable for weeks, and as no eggs are used, it makes a very economical cake. One and one-half cups water, one cup seeded raisins, one cup sugar, four tablespoonfuls butter. Boil together for five minutes and cool. When cool, add one teaspoonful of baking soda to half of a cup of water. Sift into these ingredients, three cups flour and two teaspoonfuls baking powder with spices to taste. Grease a thin baking pan and bake slowly for thirty-five minutes.—Mrs. Augustus H. Roberts, Los Angeles.

BUTTER SPONGE

Five eggs beaten together (the white of one can be kept out for the icing), one cup of sugar, one-half cup (scant) melted butter, one cup flour. Flavor with vanilla. No baking powder or soda is used in this cake. Beat the eggs a little, add sugar, beat until very light; add flavor while beating, then add flour lightly, add butter last, melted but not hot. Bake in a loaf in a moderate oven about forty-five minutes. Use orange icing.

ORANGE ICING

Grate rind of one orange, juice of one orange, strain all through a thin cloth, add confectioners' sugar until stiff.—F. Mabel Kepner, Los Angeles.

SNOW BALLS SERVED WITH CRUSHED STRAWBERRIES

Cream one-third cup butter and one-half cup sugar, sift one cup flour and one-half cup cornstarch and three teaspoonfuls baking powder. Add this mixture alternately with two-eighths cup milk (sweet) and stir in gently the stiffly beaten whites of four eggs. Place this batter in six well buttered cups and steam for one-half hour, turn out gently and roll in powdered sugar, serve hot with crushed strawberry sauce.

Sauce

Cream one-half cup butter with one and one-half cups of powdered sugar, add yolk of one egg and one cup of strawberries, just at serving time; any fruit in season may be used in this way.—Mrs. Roy W. McElrath, Pasadena, Cal.

SPICE CUP CAKES

One cup sugar, one egg, one-fourth teaspoon salt, ten tablespoonfuls melted butter, one cup sour milk, one scant teaspoonful soda, two teaspoonfuls baking powder, one tablespoonful cinnamon, one-half teaspoonful ground cloves, two and one-quarter cups flour, one teaspoonful vanilla. Cream sugar and egg well and add melted butter and beat. Dissolve soda in sour milk and add. Sift flour, baking powder and spices and add last. Add flavoring. Beat well and bake in cup cake tins in moderate oven. This makes twelve large cup cakes and is a very economical recipe.—Mrs. F. F. Williams, Patton, Cal.

ICING

One-half cup sugar, four tablespoonfuls water. Cook until it spins thread. One egg white beaten well. Add syrup and flavoring and beat until creamy.—Mrs. F. F. Williams. Patton, Cal.

PEACH SHORT CAKE

Five eggs, whites and yolks beaten separately, one cup granulated sugar, sifted, one cup pastry flour, sifted once, then measured and sifted three times, juice of one lemon, one large kitchenspoonful of water, one teaspoonful baking powder, sifted with a little flour. Beat egg yolks twenty minutes, or until thick and lemon colored. Add sugar gradually, while beating constantly, then add the lemon juice. Beat in flour and water alternately, a little at a time, then the baking powder. Lastly, add very lightly, the stiffly beaten whites of the eggs. Bake in an ungreased angel cake pan, in a moderate oven, forty to forty-five minutes. When perfectly cold, carefully cut into three layers. The object in cutting it into three layers is not to have the cake too thick when finished. The middle layer may be used as an extra cake. Put layers together with sweetened whipped cream, and sliced peaches, fresh or canned. Spread the under surface of the top layer with some of the whipped cream, so that it will stick to the peaches. Garnish top with whipped cream and peaches, if desired.—Mrs. F. A. Behymer, Glendale, Cal.

DROP CAKES

One cup sugar, one-half cup butter, two well beaten eggs, three-fourths cup milk, two scant cups flour, two level teaspoonfuls baking powder, one cup nuts and raisins, cut and mixed, one teaspoonful vanilla or one teaspoonful lemon juice. Bake in well greased gem pans.—Mrs. Helen Leveille, Los Angeles.

CHOCOLATE CAKE, FIG FILLING

Three-fourths cup grated chocolate, two-thirds cup brown sugar, beat yolk of one egg, add one-half cup sweet milk to the yolk, mix together and boil until it forms a custard. For the cake, cream one-half cup butter, one cup sugar, add three eggs, well beaten, three-fourths cup sweet milk, two cups flour, and one teaspoonful soda in a little hot water, stir in the chocolate custard and bake in layers.—Mrs. W. Bouska, Los Angeles.

FIG FILLING

One pound figs, cut in small bits, a pinch of salt and one teaspoonful butter. Just cover with water. Boil until it forms smooth paste, spread between two layers and spread top layer with your favorite icing.—Mrs. W. Bouska, Los Angeles.

SOUTHERN CREAM CAKE

Two and one-half cups sugar, one cup sweet milk, three and one-half cups flour, one cup butter, one tablespoonful flavoring, two teaspoonfuls baking powder, six eggs. Cream sugar and butter together well. Add eggs without beating, then add one cup of flour, then add milk, two and one-half cups flour and extract. Last take one tablespoonful of milk, dissolve the baking powder in the milk, add to cake mixture, fold in very lightly.

Dressing

One cup sugar, one-half cup butter, yolks of three eggs, two large tablespoonfuls flour, two-thirds of a pint of milk. Cream sugar, butter and eggs together well. Have milk boiling in double cooker, add slowly the sugar, butter and eggs, cook slowly a few moments. When cold, place between layers and on top of cake.—Mrs. N. J. Gale, Inglewood, Cal.

HONEY PUDDING

One-half cup flour, one-half cup sugar, one-half cup milk, one-half cup butter, one-half pint molasses, four eggs, one teaspoonful of soda. Mix all together and bake one-half hour in buttered pudding dish. Serve hot with lemon sauce.—Miss E. B. Speer, Pasadena, Cal.

BLACKBERRY CAKE

Cream thoroughly one cup sugar with one-half cup butter. Add three eggs, beaten until thick and lemon colored. Sift two cups flour with one teaspoonful soda, one-half teaspoonful cinnamon and one-half teaspoonful nutmeg. Add alternately with one-half cup milk to butter and sugar. Finally stir in thoroughly, one cup thick blackberry jam. Bake in three layers in a moderate oven for thirty-five minutes. Put together with the following frosting.

Opera Cream Frosting

Boil together one and one-half cups brown sugar, three-fourths cup cream and two teaspoonfuls butter until a soft ball can be formed in cold water. Beat until it is the right consistency to spread.—Mrs. I. D. Schulder, Los Angeles.

BURNT SUGAR CAKE

Cream one and one-half cups sugar and one-half cup shortening. Add the yolks of two eggs, well beaten. Add gradually one cup of cold water, then two cups flour, beat well, add three tablespoonfuls of caramel, one teaspoonful of vanilla, another cup of flour, beat well; add two teaspoonfuls baking powder and lastly the well beaten whites of two eggs. Bake in layers, and put together with boiled icing, flavored with two tablespoonfuls of caramel and one teaspoonful vanilla.

Caramel for Cake

Put two-thirds cup sugar in a skillet and stir constantly over fire until it melts. Have ready one-half cup boiling water. Remove sugar from fire and pour the boiling water into it. Stir quickly. Put back on fire and let it boil until it is as thick as molasses.—Mrs. Alice B. Snelling, Los Angeles.

KILKENNY CREAM CAKE

One-half cup cream, two tablespoonfuls milk, two eggs, one cup flour, two tablespoonfuls baking powder, pinch of salt, one teaspoonful cinnamon. Mix in order named. Beat well. Bake in a square pan. When cool, cut in squares and ice with one cup powdered sugar, enough hot milk to make right to spread, one-half teaspoonful lemon juice. Serve one square to each person with half a canned pear on top. —Mrs. S. T. Peet, Covina, Cal.

DATE CAKE

One cup dates, one scant teaspoonful soda, one cup hot water, one cup sugar, two rounding tablespoonfuls butter, one egg, one and one-half cups sifted flour, with one teaspoonful baking powder, one-half cup walnuts. Cut dates, sprinkle over with soda, and add the hot water. Let stand while you cream sugar, butter well. Add egg and beat. Add part of the flour, then dates and water. Add remaining flour and chopped nuts. Bake in a moderate oven about thirty minuts.—Mrs. W. F. Wiley, Claremont, Cal.

SOFT GINGER CAKE

One cup of corn syrup or molasses, one cup of sugar, one cup of butter, one teaspoonful each of ginger, cinnamon and cloves, two teaspoonfuls soda dissolved in one cup boiling water, two and one-half cups flour, two well beaten eggs the last thing. Can put in raisins or nut meats if desired.—Mrs. Jennie E. Donaldson, San Diego, Cal.

Sauce

One quart milk, two tablespoonfuls cornstarch, one cup of sugar, whites of three eggs, pinch of salt, vanilla. Dissolve cornstarch in a little of the milk, stir in the rest of the milk, place on stove in double boiler. When it boils, stir constantly a few minutes, then stir in whites of eggs, beaten stiff, let boil a little longer, mould, and when cold, serve with custard sauce.

SAUCE

Yolks of three eggs, one pint of milk, one-half cup sugar, vanilla. Boil all together, but do not let curdle.—Mrs. Jennie E. Donaldson, San Diego, Cal.

QUICK LOAF CAKE

Two cups sugar, two cups flour, two teaspoonfuls baking powder. mix thoroughly, beat two eggs, add one-half cup of milk, two tablespoonfuls melted butter, one teaspoonful of vanilla. Mix with dry ingredients well. Bake in moderate oven, three-quarters of an hour.—Bessie B. Mattox, Los Angeles.

CHOCOLATE NOUGAT CAKE

One-fourth cup butter, one and one-half cups powdered sugar, one egg, one cup milk, two cups flour, three teaspoonfuls baking powder, one-half teaspoonful vanilla, two squares chocolate, melted, one-third cup powdered sugar, two-thirds cup almonds, blanched and shredded. Cream the butter, add gradually one and one-half cups of sugar, and egg, unbeaten. When well mixed, add two-thirds milk, flour, mixed and sifted with baking powder, and vanilla. To melted chocolate, add one-third cup powdered sugar. Place on range, add gradually remaining milk, and cook until smooth, cool slightly, and add to cake mixture. Bake fifteen minutes in round layer pans. Put between layers and top, white mountain cream, sprinkled with almonds.—Mrs. L. C. Ross, Bakersfield, Cal.

CHESS CAKES

Line muffin tins with pastry made from one and one-half cups flour, one-half cup lard, pinch of salt. Mix well with tips of fingers. Add enough cold water to hold well together. Roll thin, cut in rounds large enough to fill tins.

Filling

Cream one-third cup butter, two-thirds cup sugar. Add one cup ground raisins, one cup chopped nuts, yolks of three eggs, one teaspoonful vanilla, one-fourth cup milk. Fill pastry shells. Bake in hot oven until pastry is brown. Remove from oven, place a spoonful of meringue on each cake. Bake five minutes in moderate oven.

Meringue

Three whites of eggs, beaten well. Add three rounding teaspoonfuls of powdered sugar, a few drops of vanilla. Serve cold.—Mrs. La Rue Rich. Long Beach, Cal.

HONEY GINGERBREAD

One-half cup sugar (brown or white), one-half cup shortening, one cup honey, two and one-half cups flour, two teaspoonfuls ginger, one teaspoonful cinnamon, two teaspoonfuls soda, one cup sour milk, one teaspoonful salt, one egg. Put into warm bowl, sugar, shorten- and beat thoroughly. Now add the milk, stir well, and beat in the sifted dry ingredients. Put in a greased dripping pan and scatter over the top, walnut meats, just as they come from the shell. Bake in very moderate oven. Dark karo or molasses may be substituted for the honey, but does not give the same rich flavor.—Mrs. F. L. Fairbanks, Fillmore, Cal.

MOCK WHIPPED CREAM FROSTING

Part One

Six level tablespoonfuls flour, enough water (about one-half cup), slowly stirring all the time to make a thick paste, beat till very smooth, then add a little more water till thin enough to pour. Add this to one cup of water, just a little below boiling point, stirring briskly. Put on stove and boil one minute (it must be very thick). Set away till thoroughly cold, then take off tough top; do not use.

Part Two

Cream one cup sugar and one-half cup butter with spoon, till white and creamy. Have butter slightly soft, not melted. Some brands of butter take more than one-half cup. If it does not cream in twenty minutes, add a little more butter till you can stir it like dough (this is absolutely necessary). Beat into this one teaspoonful at a time of part one, beating each spoonful at least twenty-five times, continue this until all the grains of sugar are dissolved. The moisture of part one, when beaten in a spoonful at a time, dissolves the sugar, and only through this slow process can you have a perfect cream. As soon as the sugar is dissolved, do not put any more of part one in, as your cream is made (sometimes it takes all of part one). Cake must be cold before cream is put on. Sprinkle with finely chopped English walnuts if desired.—Lottie A. Smiley, Los Angeles.

CHOCOLATE CAKE

One egg, four tablespoonfuls of chocolate, one-half cup boiling water, one-fourth cup butter, one cup sugar, one coffee cup flour (scant), one-fourth cup sour milk, one teaspoonful vanilla, one even teaspoonful soda.—Mrs. Minnie M. Salton, Huntington Beach, Cal.

ORANGE AND RAISIN SHORTCAKE

Take seedless or seeded raisins. Cook in just enough water to cover the raisins and sugar to make it very sweet. Have oranges peeled and sliced in small pieces, and when the raisins have cooled, pour over the oranges. This makes a nice, juicy, dish. Then make a rich biscuit dough, individual size or large size. Have dough about one inch thick before baking. Split by using a fork, then butter both sides well and fill with oranges and raisins. Place on cover and pour the remaining fruit and juice on top. Serve hot.—Mrs. Ella Bigler, Los Angeles.

BOSTON CREAM PIE

Three tablespoonfuls butter, eight tablespoonfuls sugar, one egg, one-fourth cup milk, seven-eighths cup flour, one and one-half teaspoonfuls baking powder, one-fourth teaspoonful vanilla. Cream butter, add egg. Mix well. Add sugar and mix thoroughly. Add milk alternately with flour and baking powder. Mix thoroughly. Add flavoring. Bake in two layer cake pans fitted with wax paper, in a moderate oven for twenty minutes. Put following filling between layers.—Mrs. A. Smiley, Los Angeles.

FILLING

Seven tablespoonfuls sugar, three tablespoonfuls flour, one-eighth teaspoonful salt, one egg yolk, one cup milk, one-half teasponful vanilla. Mix sugar, flour and salt, add slowly egg yolk beaten, and milk. Cook ten minutes in double boiler, stirring to prevent lumping. Add vanilla and remove from fire. When partially cool spread part of filling over one layer of cake. Let stand five minutes, then add remainder of filling. Let stand two minutes, place layer on top. Sprinkle powdered sugar over top of cake.—Mrs. A. Smiley, Los Angeles.

DARK FRUIT CAKE

Two cups flour, one cup sugar, one-fourth pound butter, two eggs, one-half cup milk, two teaspoonfuls ground cinnamon, one teaspoonful ground cloves, three teaspoonfuls molasses, one-half teaspoonful nutmeg, two pounds raisins, one pound currants, one-half pound citron, shredded, one teaspoonful baking soda, one-half teaspoonful salt. Cream butter and sugar and add well beaten eggs and milk. In a very large bowl, put all other ingredients with salt and soda sifted through the flour. Add the wet mixture, and mix well. It will be too stiff to beat. Put in well greased pan with two layers of brown paper on bottom of pan to prevent burning cake on bottom. Set in cold oven. Light oven burner and turn as low as possible, and bake for four hours. This cake should stand for two weeks before cutting, to "ripen" and will keep indefinitely. Keep in covered tin box, and it will improve with age. —Mrs. V. W. Kehlet, Culver City, Cal.

EGYPTIAN CAKE AND NOUGAT FILLING

Five tablespoons chocolate, four eggs, one-half cup milk, one-half cup butter, one and one-half cups sugar, two teaspoonfuls baking powder, one and three-fourth cups flour, one teaspoonful vanilla. Dissolve chocolate in five teaspoonfuls boiling water. Beat butter to a cream and gradually add sugar, beating all the while, add yolks of eggs, and beat again, add milk, then melted chocolate and flour. Give all a vigorous beating. Now beat the whites to a stiff froth and stir carefully into the mixture. Add vanilla and baking powder. Mix quickly and lightly and bake in layers.

NOUGAT FILLING

One cup nut meats, rolled fine, add yolks of two eggs, beaten very thick, five tablespoonfuls powdered sugar, two egg whites, beaten very stiff. Add this mixture to two cups of cream, which has been whipped, and add a pinch of salt. This makes a very dressy party cake, and is very delicious. I know the recipe to be good, as it is one I have used for some time.—(Mrs. Ross) Amelia C. Flintjer, Riverside, Cal.

JAM CAKE

Three-fourths cup butter, one cup sugar, one-half cup sweet milk, three cups flour, three eggs, well beaten, two teaspoonfuls baking powder, one cup blackberry jam, one cup grated or canned cocoanut, one tablespoonful each of cinnamon, cloves, allspice. Bake in moderate oven.—Mrs. Irene W. McCallum, Los Angeles.

NOUGAT CAKE

One-half cup butter, two cups sugar, one cup milk, two and one-half cups flour, two teaspoonfuls baking powder, one and one-half teaspoonfuls almond flavoring, eight egg whites, whipped cream, two cups English walnuts. Sift the flour five times with two teaspoonfuls baking powder. Add one and one-half teaspoonfuls almond flavoring. Lastly, add the beaten whites of eight eggs. Bake in layers. Spread with whipped cream, mixed with two cups chopped, blanched English walnuts. Flavor with rose. Ice with boiled icing, flavored with lemon, putting blanched almonds on the top while the icing is soft. Any flavoring can be used. Argonaut.—Margaret Campbell, Ontario, Cal.

LEMON JELLY LAYER CAKE

Two cups sugar, one-half cup butter, one cup sweet milk, three eggs, three cups flour, three teaspoonfuls baking powder. Cream butter and sugar together, then add yolks beaten with egg beater, add milk and stir together. Sift flour with baking powder and stir until fine. Then add whites of eggs, beaten with egg beater, last. Bake in three layers, in a moderate oven.

LEMON JELLY FOR FILLING

Juice of two lemons, one cup of sugar, one teaspoonful butter, one-half cup water. Heat lemon juice, butter and water to boiling heat. Then add slowly, well beaten egg, flour, wet with little water. Stir until thick enough to spread between layers when cold. Ice the top with confectioners' sugar, wet with cold water, with one teaspoonful sweet cream, one teaspoonful lemon extract.—Mrs. Eleanor Lumley, Los Angeles.

FRENCH CREAM CAKE

One cup sugar, three eggs, beaten together, add three teaspoonfuls water, one and one-half cups flour, two teaspoonfuls baking powder. Bake in two round tins. Split each cake when cool, making four layers. Put custard between layers. Heat one pint of milk. Add two tablespoonfuls cornstarch, diluted with a little cold milk. Cook well. Add two beaten eggs with one cup of sugar. Remove from stove. Add one-half cup melted butter, and when cool, two teaspoonfuls of vanilla.—Miss Ida G. Malcolm, Puente, Cal.

FUDGE CAKE

One cup sugar, one-fourth cup butter, one-half cup flour, one egg, the white beaten stiff, two squares chocolate (the unsweetened) one-half cup chopped walnuts. Melt the chocolate over hot water, then mix in the order given, the egg white going in last. Spread in the bottom of a square pan (after it has been greased), making it about one-half inch thick, and bake in a very slow oven, I use only one burner, for twenty to twenty-five minutes. Do not have the batter very close to the edge of the pan or it will run off when the sugar melts. Take from oven, let cool a little and then cut apart. Keeps well, and is very crisp. —Miss E. B. Speer, Pasadena, Cal.

CALIFORNIA ALMOND TORTE

Twelve eggs, separated, ten ounces grated almonds, unblanched, ten ounces powdered sugar, one lemon, juice and rind, three-fourths cup graham cracker crumbs. Beat yolks, sugar, well together. Add lemon juice and rind, cracker crumbs, almonds, beaten whites. Last, place in spring form and bake in moderate oven, three-fourths to one hour, cut in two crosswise.

Filling and Frosting

One-half pound almonds, blanched and dried the day before, then grated fine, one-half pound powdered sugar, juice of one lemon. Place on fire until very hot. Stir about five minutes, add whites of four eggs, beaten very stiff. When cold, spread between layers and on top. To be served plain or with whipped cream. —Mrs. M. Leja, Santa Barbara, Cal.

SOUR CREAM CAKE

Beat well two eggs, and add slowly one cup of granulated sugar. Dissolve one-half a teaspoonful of soda in a little warm water and add to one cup of sour cream. Add one and one-half cups of sifted flour, to which has been added a pinch of salt. When all have been well mixed, add one heaping teaspoonful cinnamon, one level teaspoonful allspice, one-half teaspoonful nutmeg and one-half teaspoonful cloves. Bake in layers, and put together with Chop Suey Filling.—Olive Fisher, Prescott, Ariz.

MOCHA TORTE

One cup powdered sugar, yolks of four eggs, two tablespoonfuls Turkish coffee, essence. Beat to a cream. Add three-fourths cup of flour, sifted with one teaspoonful baking powder. Fold in the stiffly beaten whites of the four eggs. Bake in two layers in dry pans.

Filling

One pint of heavy cream, whipped very stiff, sweetened and flavored with coffee essence.

Frosting

One cup powdered sugar moistened with enough cream to spread, and flavored with coffee essence. Cake should be cut before the filling is put in and the pieces fitted very even. Sprinkle chopped nuts over the top. —Mrs. A. Kauffman, Ontario, Cal.

BLACKBERRY CAKE

One big cup sugar, one-half cup butter (scant), two eggs, three tablespoonfuls sour milk, one cup canned blackberries, one teaspoonful vanilla, one teaspoonful cinnamon, one-half teaspoonful each of allspice, cloves and nutmeg (scant), one teaspoonful each of soda and baking powder. Cream sugar and butter, beat eggs well, add milk to the eggs and beat, then add sugar and butter to the eggs and milk. Mash blackberries and add to the mixture, sift flour, baking powder and soda together and mix as any cake, adding spices as you mix in the flour. Bake in layers.

Filling

Three tablespoonfuls blackberry juice mixed with enough powdered sugar so as to spread nicely.—Mrs. C. D. Raftery, Hinkley, Cal.

SWISS GINGER CAKE

One cup molasses, one cup brown sugar, one cup thick sour cream, small teaspoonful soda, one teaspoonful baking powder, little salt. Dissolve soda in cream, mix all together, add flour to make a soft dough. Roll out in sheet on board. Beat one egg well, brush over dough with clean cloth, dipped in egg to make a glaze when baked. Cut in squares with thin knife (I find a palette knife very good). Lay on baking sheet and bake to golden brown. These cakes improve with age.—Mrs. L. M. Zingery, Redlands, Cal.

ECONOMICAL LOAF CAKE

(Just Like Pound Cake)

One-fourth cup butter, one teaspoonful vanilla, one cup granulated sugar, two-thirds cup milk (sweet), one large egg, one and two-third cupfuls flour, one and one-half level teaspoonfuls baking powder. For best results, do not use substitutes for this cake. Bake in medium hot oven. For icing, place one tablespoonful melted butter in cup, add two tablespoonfuls cream or top of bottle of milk, stir in with silver fork, powdered sugar sufficient to stiffen. Add one-fourth teaspoonful vanilla. Spread on cool cake.—Marie Donnelly Toomey, Uplands, Cal.

CRUMB CAKE

One cup sugar, one and one-half cups rolled graham crackers, one cup nuts (chopped fine), one teaspoonful cinnamon, one teaspoonful baking powder, four eggs, whites and yolks beaten separately, one-fourth cup milk. Add beaten yolks to sugar, then crumbs, baking powder and cinnamon. Then milk and nuts. Lastly, add stiff egg whites. Bake in two layers in hot oven about ten minutes.—Rose A. Myers, Yucaipa, Cal.

FILLING

One-half cup milk, one egg, two teaspoonfuls cornstarch, two teaspoonfuls sugar, one teaspoonful vanilla. Make like custard and put between layers. Cover top with any white frosting, or may be served with whipped cream. This may be used as cake or dessert.—Rose A. Myers, Yucaipa, Cal.

CRUMB CAKE

Four eggs, one cup sugar, one cup nuts, one cup bread crumbs (dry), one teaspoonful baking powder, one teaspoonful vanilla. Mix sugar with yolks of eggs. Then mix bread crumbs, baking powder, and nuts. Put together and lastly add the whites of eggs beaten stiff. Pour into greased loaf pan and bake in a moderate oven. When cool, cut in slices one inch thick, and serve with whipped cream.—Mrs. L. E. Wilson, Santa Ana, Cal.

OLD ENGLISH FRUIT CAKE

One pound butter, one pound sugar, one pound flour, half pound citron (sliced very thin), four pounds raisins, three pounds seeded raisins, one pound blanched almonds, one pound English walnuts, one tablespoonful mace, one tablespoonful nutmeg, one tablespoonful cinnamon, grated rind of one orange (three gills of brandy adds greatly to the unusual blend of spices), nine eggs. Mix thoroughly butter, sugar and eggs, then flour, in which spices have been sifted. Next add fruit. This quantity makes two large loaf cakes and should bake for three and one-half hours in extremely slow oven. Pans should be lined with four layers of paper.—Mrs. Hoffmann, Los Angeles.

ORANGE CAKE

One-half cup butter, two cups sugar, one-half cup cold water, juice of one and one-half oranges, five eggs, use yolks of four only, two and one-half cups flour, one and one-half teaspoonfuls baking powder, and pinch salt. Cream butter, add sugar, beat well five minutes, add yolks of four eggs, well beaten. Then orange juice and grated rind of one orange. Then water, flour and baking powder alternately, and beat well again. Then last fold in whites of eggs, beaten stiff. Bake in two layers.

Icing for Above

Yolk of one egg, well beaten, then add powdered sugar and orange juice to make proper stiffness. Spread between layers and on top. Arrange thin slices of orange on top, that have been previously sweetened. —Miss Lillian Kuster, Long Beach, Cal.

ALMOND EGG CAKE

Stir the yolks of twelve eggs and one-half pound of powdered sugar together, until very light. Add one pound of blanched and grated almonds and the well beaten whites of twelve eggs. Bake in a brisk oven. When cool, spread half a glass of currant jelly over the cake. Add the stiff froth of eight eggs, mixed with one-fourth pound of powdered sugar and one-fourth pound blanched and cut almonds. Put in a cool oven until light brown. —Mrs. Allie Green, Downey, Cal.

STRAWBERRY AND RASPBERRY SPONGE CAKE

Sponge Cake: Three eggs, beat one minute, add one and one-half cups sugar and beat five minutes, one cup flour, beat one minute, one-half cup water, another cup flour with two teaspoonfuls baking powder sifted in and beat all together one minute. Bake in slow oven, in two layers or loaf cake, then clean one box of strawberries and one box of raspberries, sweeten, and cut all berries up together. Then, just before serving, put between layers of sponge cake and on top. It will be much nicer than where you use whipped cream. Loganberries can be used instead of raspberries.—Miss Lillian M. Kuster, Long Beach, Cal.

HANNAH CAKE

Cream together two cups of sugar and three-quarters of a cup of butter. Add the well beaten yolks of five eggs, and one cup of sweet milk. To three cups of flour (sifted), add three teaspoonfuls of baking powder and a pinch of salt. Beat well the whites of the five eggs and fold in alternately with the flour. When the above has been thoroughly well mixed, divide the batter. Add to one-half the mixture, a teaspoonful of cinnamon, one-half teaspoonful cloves, one teaspoonful allspice, one-half teaspoon nutmeg. One cup of chopped raisins and two tablespoonfuls ground chocolate. Flavor the white mixture with a teaspoonful of vanilla. This mixture makes four large layers, two dark and two white. First take a dark layer and spread with currant jelly, on the white layers spread whipped cream.—Olive Fisher, Prescott, Ariz.

LEBCHUCKEN (CAKE)

Six eggs, keeping out the whites of three, one cup white sugar, one cup molasses, one-half pound chocolate, one pound nut meats, a small piece of citron, one cup butter, two cups flour, one-half teaspoonful each cloves, cinnamon, allspice, half teaspoonful baking powder. Bake slowly in a flat pan, ice with white icing.—Gertrude Williams, Los Angeles.

THE BRIGHT PROMISE CAKE

One and one-half cups of granulated cane sugar, three-fourths cup cold water, eleven egg whites, nine egg yolks, one-half pint of flour, one heaping teaspoonful of cream of tartar, equal to three level teaspoons. Separate whites and yolks, beating whites until dry, using large bowl; also beat yolks until lemon color. Boil sugar and water until a fine hair forms in dropping from spoon, or in using cake spoon. Blow bubbles on clay pipe, as children blow bubbles. It is important to get the bubble. If candy thermometer is used, register 250 degrees when done. Pour this on whites of eggs, and continue beating about ten minutes. When cold (this is important or cakes will be tough), add yolks, well beaten, to above mixture, then flour and cream of tartar, which should be sifted four times. Now light oven and put cake in middle of rack, about two inches from bottom, and in low temperature, so that cake does not change color for thirty minutes. At end of sixty minutes, it has risen to its full height, and by increasing heat for fifteen minutes more the cake is uniformly browned, and baking is finished. Invert your cake tin, letting it rest on four ordinary teacups, so that there will be air space under cake. Cover with large cloth and allow cake to sweat twenty minutes. Remove cloth, let cake hang in pan until perfectly cold (do not grease pan). Now cake is ready for icing.

Icing

Whites of two eggs, one and three-quarter cups sugar, three-fourths cup water, one teaspoonful vanilla. Boil sugar and water until it hairs. Pour on egg whites and continue beating. When cool add vanilla.—Mrs. Jennie Winter, Los Angeles.

CHOCOLATE COFFEE CAKE

One and one-half cups sugar, one-half cup butter, well creamed, five tablespoonfuls cocoa in five tablespoonfuls hot coffee, three eggs, beaten, one cup milk, two cups flour, two teaspoonfuls baking powder, vanilla. Bake in layers.

Filling

Two cups powdered sugar, five tablespoonfuls cocoa in enough hot coffee to make filling easy to spread, vanilla.—Mrs. Geo. Merriman, Orange, Cal.

CHERRY TART

First Part

One cup flour, scant cup butter, three tablespoonfuls sugar, one egg-yolk. Mix like short-bread and line a side opening spring form at bottom and sides. Strew with cracker crumbs and fill with one quart preserved cherries, drained, and one cup grated almonds with skins on.

Second Part

One cup sugar, five yolks. Add a little vanilla and beaten whites. Put this mixture over Part One, and fill form to top. Bake in slow oven until a golden brown.—Mrs. Eda S. Johnstone, Los Angeles.

FILLED ALMOND TORTE

Use any good sponge cake, baked in torte pan or large, round, cake pan, this may be baked the day before using. The next day, carefully cut top off cake, and remove inside. Make a custard of two whole eggs, one cup sugar, one pint milk, two tablespoonfuls flour, one large cup of blanched almonds, cut in coarse pieces, one teaspoonful vanilla. Mix eggs, flour and sugar well, scald milk, and pour over egg mixture gradually. Cook until thick, stirring constantly. When cool, add vanilla, cake crumbs, and almonds. Fill shell, put cover on. Coat with a thin icing of powdered sugar and orange juice, and a little rind. Cover cake with one pint of cream, whipped, slightly sweetened, flavor with vanilla, and decorate with split almonds. This makes a very good dessert without whipped cream, and serves ten to twelve people.—Elsa Stern, Los Angeles.

GOLD CAKE

One-half cup butter, yolks of eight eggs, one and one-half cups flour, one cup granulated sugar, one-half cup sweet milk, two teaspoonfuls baking powder. Beat the butter to a cream add sugar slowly and beat for fifteen minutes. Beat the yolks until thick and lemon colored, add to butter and sugar, add the milk a little at a time, sift the flour and baking powder together several times and mix in gradually.—Mrs. K. I. Bartlett, Riverside, Cal.

FRUIT CAKE SOUTHERN STYLE

Cream one cupful of brown sugar, one cupful of butter or oil, add one cupful of molasses or marmalade, one-half cup of sour cream, three cups of flour, one-half teaspoonful soda, three well beaten eggs, one teaspoonful salt, one-half teaspoonful each of grated nutmeg, powdered allspice and powdered cloves, one teaspoonful of powdered cinnamon. Mix thoroughly, then add one cup of seeded raisins, one-half cup of currants, one-fourth pound of citron, and one cup of chopped nuts. Put into buttered cake pan, and bake in slow oven for one hour.—Mrs. H. S. Jacobs, Los Angeles.

MOCK WHIPPED CREAM CAKE

Three eggs, one-half cup sweet cream, one cup sugar, one cup sifted flour, one-half cup butter, two level teaspoonfuls baking powder, one-fourth teaspoonful salt (use the same cup for all measurements). Cream butter and sugar with spoon twenty minutes, or until white and creamy, have butter slightly soft, not melted. It takes more than one-half cup of some brands of butter. If it does not cream in twenty minutes gradually add a little more butter, stirring briskly till you can stir it like dough (this is absolutely necessary). Beat three egg yolks till thick and lemon colored. Add to sugar and beat five minutes. Add cream, stir one minute, have baking powder, flour and salt well mixed. Beat all together one minute. Lastly fold in the whites of eggs beaten to a stiff froth. Put in two layer tins, greased with butter. Bake in a moderate oven thirty-five minutes. Any kind of flavoring may be added if desired.—Lottie E. O'Connor, Los Angeles.

THE BRIDEGROOM'S CAKE

Eighteen eggs without separating, one pound butter, one and one-half pounds brown sugar, one and one-half pounds flour (brown half); one and one-half cups molasses, one cup blackberry jelly, one tablespoonful each of cinnamon, allspice and mace, one-half teaspoonful cloves, and one grated nutmeg; two pounds seeded raisins, two pounds almonds, chopped fine, one and one-half pounds currants, one pound dates, seeded and cut into small pieces, one pound citron cut in small pieces, one pound of figs, cut fine, one cup pecan nuts, chopped fine, three ounces candied cherries, one wine-glass of rose-water with one and one-half teaspoonfuls soda dissolved in it. Cream butter and sugar, add eggs, molasses, jelly and spices; then part of browned flour and part of white, until all is stirred in. Add fruit and nuts last, well floured, and the rose-water and soda. Turn into a large well greased round pan lined with paper, and bake in a slow oven four hours. This cake is delicious and weighs fifteen pounds.—Mrs. A. Sheetz, Los Angeles.

WHITE FRUIT CAKE

One and one-half cups sugar, one-half cup shortening, three-fourths cup sweet milk, one-half teaspoonful salt, one-half cup grated cocoanut, one-half cup raisins, one-half cup blanched and chopped almonds, whites of five eggs, two cups flour, two level teaspoonfuls of baking powder, one teaspoonful orange or vanilla extract. Cream together sugar, shortening, and salt. Add milk, then flour with baking powder, keeping out a little to dredge over fruit, which is then stirred in. Lastly fold in the whites of eggs beaten stiff. Bake in well greased loaf pan in moderate oven.—Mrs. Axel Kehlet, Pasadena, Cal.

FROSTING

One cup granulated sugar, white of one egg unbeaten, two tablespoonfuls cold water. Put all in double boiler, over boiling water, beat with egg beater for seven minutes, while cooking. Remove from fire and add one-fourth teaspoonful orange or vanilla extract. Spread while warm over cool cake.—Mrs. Axel Kehlet, Pasadena, Cal.

CHOCOLATE CAKE PIE

Two-thirds cup granulated sugar, one cup flour, four eggs, one teaspoonful baking powder, one teaspoonful vanilla. Beat sugar and yolks until light, add vanilla, then stir in gently four whites which have been beaten stiff. Fold in flour and baking powder. Pour into two pie pans, cook in slow oven about fifteen minutes. After taking from oven allow to cool for about ten minutes, then with a sharp knife split through the middle and put the cream filling between, making two separate cakes. —Mrs. H. L. Applewhite, Los Angeles.

COLD WATER SPONGE CAKE

Yolks of four eggs, one cup sugar, one cup pastry flour, one and one-half teaspoonfuls baking powder, one-fourth teaspoon salt, three tablespoonfuls cold water, one teaspoonful of any preferred extract, whites of four eggs. Beat eggs separately, very well, as cake depends mostly on thoroughly beating whites dry and yolks thick and lemon colored. Add sugar to yolks slowly, and beat two minutes. Then add cold water and flavoring. Sift flour, baking powder and salt twice, and add to mixture when thoroughly mixed. Add whites, should be beaten stiff and ragged before folding in last thing. Put cake in cold oven. Bake slow forty-five minutes, browning well last few minutes.—Mrs. Winter, Los Angeles.

FILLING AND ICING

Three tablespoonfuls melted butter, three cups confectioners' sugar, one egg white, two tablespoonfuls orange juice, grated rind of one-half orange and pulp of one orange, two squares unsweetened chocolate. Put butter, sugar, orange juice and rind into bowl. Cut pulp from orange, and add. Beat all together until smooth. Fold in beaten egg white. Spread this icing on layer used for the top of cake. While icing is soft, sprinkle with unsweetened chocolate shaved in fine pieces with sharp knife. To remaining icing add the unsweetened chocolate which has been melted. Spread this thickly between layers and on sides of cake. —Mrs. Paul H. Bowman, South Pasadena, Cal.

ROYAL STRAWBERRY CAKE

One cup sugar, four tablespoonfuls shortening, one egg, two cups flour, three teaspoonfuls baking powder, one-eighth teaspoonful salt, one cup sweet milk, one teaspoonful vanilla extract, one-half pint heavy cream, one quart strawberries. Cream sugar and shortening together, add beaten egg, add part of flour, baking powder and salt which has been sifted together, then part of milk. Mix well and add remainder of flour. Mix in remainder of milk and flavoring. Bake in shallow greased pan in moderate oven twenty to thirty minutes. When cold split in half and spread whipped cream and crushed strawberries between layers. Cover top with whipped cream and whole strawberries.—Mrs. A. E. Bates, Glendale, Cal.

UNCOOKED FRUIT CAKE

One and one-half pounds seeded raisins, one-half pound currants, three-fourths pound dates, one-half pound figs, one-half pound candied cherries, one-half pound candied pineapple, one-fourth pound citron, three-fourths pound pecans, two cups oatmeal, one and one-half of shredded wheat biscuit, one cup grape-juice, one cup thick blackberry juice, three-fourths cup honey, four tablespoonfuls melted butter, spice to taste. Boil slowly spices in grape juice. Pour over ground oatmeal and biscuit and let stand over night. Mix honey and butter in cereals. Mix all well and pack in pan lined with oiled paper. Keep one month before using. Wrap in cloth wet in grape juice after cutting. This cake is delicious. I make it in two loaves, using one for Thanksgiving and one for Christmas. Usually make it on November first.—Mrs. F. C. Ream, Los Angeles.

DEVIL'S FOOD CAKE

One cup brown sugar, one cup cocoa or chocolate, one cup milk, one egg yolk (beaten), one teaspoonful vanilla. Cook till it forms custard and set aside to cool. One cup brown sugar, one-half cup shortening, creamed well, one whole egg and one yolk, one-half cup milk. Add above custard and mix well. Two and one-half cups flour, well sifted, one cup walnuts, chopped fine. Last of all one teaspoonful soda dissolved in little warm water. Bake thirty minutes in medium oven. This makes three big layers. Ice with following icing.

Marshmallow Icing

Two cups white sugar, ten tablespoonfuls cold water, one-fourth teaspoonful cream tartar. Boil until it threads good then drop in one can marshmallows and stir briskly until they are all dissolved. Pour this slowly over the stiffly beaten whites of two eggs and beat until consistency to spread. Flavor with one teaspoonful vanilla. Chopped nuts may be added.—Mrs. W. B. Irwin, Baldwin Park, Cal.

PINEAPPLE CREAM SPONGE

To one cup of whipped cream add one cup of shredded or grated pineapple and serve over the following economical sponge cake for a wonderfully delicious dessert. Two cups flour sifted twice, add two cups sugar, two teaspoonfuls baking powder, pinch of salt and sift once more. Put yolks of three eggs into cup and fill cup with cold water. Add to dry ingredients and beat well. Add stiffly beaten whites of eggs and flavoring. Bake twenty-five minutes.—Mrs. Florence Libbey, Claremont, Cal.

FIG SPONGE CAKE

Bake the above recipe for sponge cake in large layer cake pans. Put together with fig jam and ice with the following icing: Into the upper part of a double boiler, put one cup of sugar, three tablespoonfuls water, the unbeaten white of one egg. Cook over hot water, beating constantly for five minutes, add flavoring and stir till cool enough to spread.—Mrs. Florence Libbey, Claremont, Cal.

SPICE SPONGE CAKE

To the same recipe add one teaspoonful cinnamon, one-half teaspoonful nutmeg and bake in angel food tin. Ice with orange icing as follows: one teaspoonful of gelatin dissolved in one teaspoonful cold water, add two tablespoonfuls of orange juice and let stand five minutes. Melt over hot water. When cool add yolk (beaten) of egg and powdered sugar to thicken.—Mrs. Florence Libbey, Claremont, Cal.

OATMEAL CRISPS

One cup brown sugar, one tablespoonful butter, two whole eggs, two and one-half cups rolled oats, one tablespoonful flour, one heaping teaspoonful baking powder, one teaspoonful vanilla, one-half teaspoonful almond, pinch of salt, one cup walnut meats if desired. Beat eggs, then put in the rest of things. Drop from spoon on buttered tins and bake slowly.—Mrs. D. Mabel Sergeant, Los Angeles.

IMPERIAL CAKE

One pound butter, one pound pastry flour, one-fourth cup vanilla, one-half pound citron, one pound sugar, ten eggs, one teaspoonful salt (level), one pound almonds. Cream butter, slowly add sugar, and beat five minutes. Separate eggs, beat yolks until thick and lemon colored, add sugar and butter, blanch almonds and chop fine, chop citron fine, add these to pastry flour and salt. Mix through and through, alternate flour and vanilla into eggs, sugar and butter, beat these until batter is smooth and velvety. Lastly the well beaten whites of the eggs. Have large pan, well greased and dusted with flour. Oven must be slow up to forty-five minutes. Bake one hour.—Mrs. Jennie Winter, Los Angeles.

SUNSHINE CAKE

Whites of seven eggs and yolks of five, one cup granulated sugar, three-fourths cup pastry flour, one-half teaspoonful cream of tartar, one teaspoonful vanilla, one scant tablespoonful cold water, pinch of salt. Sift flour and sugar together five times, add water and salt to whites before beating and add cream of tartar when eggs are half-beaten, then beat very stiff. Add flavoring to yolks and beat until thick and creamy. Add beaten yolks to whites and fold together, then add the flour and sugar, shaking gradually from sifter and fold all together well and bake in an ungreased pan one hour, use nine inch pan with tube and attached legs so as to invert pan for cake to cool before removing from pan. Have oven cool to start and increase to medium heat. Frost with any desired white frosting. Has been tried many times and found fine.—Mrs. Otis Peck, Fullerton, Cal.

SPANISH BUN

Four eggs, two cups sugar, one large cup butter, one and one-half cups milk, three and one-half cups flour, one cup raisins, one large cup walnuts or almonds, one and one-half teaspoonfuls cinnamon, one teaspoonful allspice, one teaspoonful cloves, one-half teaspoon mace, lemon or orange peel or citron if desired, three level teaspoonfuls of baking powder. Bake in loaf or gem pans. —Caroline J. Fish, Orange, Cal.

APPLE SAUCE FRUIT CAKE

One-half cup shortening, one egg, unbeaten, one cup broken walnut meats, one big cup currants, one big cup seeded raisins, two and one-half cups flour, two tablespoonfuls ground chocolate, two scant cups apple sauce, into which put one and one-fourth teaspoonful soda, one-half ground nutmeg, one level teaspoonful ground cloves, one teaspoonful cinnamon, a pinch of salt, one teaspoonful vanilla. Grease pan, and line with greased paper to fit. Cream shortening, add egg, then chocolate, not melted, apple sauce, vanilla and spices. Mix in another crock, flour, nuts and fruit, then add to first mixture. Bake one and one-half hours in a slow oven. After cooling, cover with cloths and it will keep well.—Miss E. B. Speer, Pasadena, Cal.

WHITE LAYER CAKE

Two-thirds cup shortening, one and three-fourths cups sugar, three cups flour, three teaspoonfuls baking powder (level), one teaspoonful salt, one cup water, one teaspoonful lemon juice, one-half teaspoonful orange extract, whites of four eggs, one-half teaspoonful cream tartar. Sift flour once, then measure, add baking powder and salt and sift four times. Sift s u g a r, then measure. Cream shortening, add sugar gradually and cream thoroughly. Add water gradually until about one-third cup is creamed with this, then add water and flour alternately. Add flavoring. Lastly fold in beaten egg whites to which the cream of tartar has been added. Bake in two layers (tins should be oiled and floured) in a moderately hot oven for twenty minutes.—Mrs. Paul H. Bowman, South Pasadena, Cal.

WHITE LOAF CAKE

One cup butter, one and one-half cups sugar, one-half cup water, eight eggs (whites) do not beat, two and one-fourth cups of flour, two teaspoonfuls of baking powder, one-fourth teaspoonful almond extract. Cream butter and sugar, pour water on top of butter and sugar (do not stir water in butter and sugar), pour the whites of eggs on top of water (do not stir), then add flour and baking powder, that have been sifted together. Add extract. Beat hard until fine as velvet, pour into greased pan and put into slow oven, let raise to top of pan, then increase heat. Bake about forty-five minutes.—Mrs. C. E. Getchell, Bakersfield, Cal.

FUDGE CAKE

One-half cup butter, one and three-fourths cup of brown sugar, one-half cup milk, two eggs, beaten separately, two cups flour, three level teaspoonfuls baking powder, two squares bitter chocolate (scant), one-half cup boiling water, one-half cup broken English walnut meats, one teaspoon vanilla. Cream butter and brown sugar thoroughly. Shave chocolate into boiling water and allow to dissolve (it will form a thick paste). Add sugar and butter mixture. Beat egg yolks and add to above one teaspoonful vanilla. Measure flour after sifting once, then add baking powder and salt, and sift twice. Put walnut meats in flour, and add to the first mixture alternately with the milk. Lastly, fold in egg whites, thoroughly beaten. Bake in loaf in slow oven one hour. Put cake in cold oven, increase heat a little after half hour.

Frosting

One and one-half cups granulated sugar in saucepan, add two-thirds cup sweet milk and pinch of salt, and just at boiling point, add a pinch of cream of tartar. Boil until a soft ball will form in cold water. Remove from fire, add a small piece of butter and one-half teaspoonful vanilla. Place in pan of cold water and beat until stiff enough to spread. This is a creamy frosting if made right, and will not sugar. Chocolate frosting may be made by adding a square, shaved. Do not stir mixture while boiling.—Mrs. Jennie Winter, Los Angeles.

CREAM FILLING

Two cups granulated sugar, four tablespoonfuls flour, two cups milk, two yolks of eggs, one teaspoonful vanilla. Stir flour in sugar, add milk and yolks and cook until it is a thick custard, allow to cool, then add vanilla and one cup of cream that has been whipped. Use the following frosting. One cup granulated sugar, one-half cup water, one white of egg, two ounces chocolate, four marshmallows. Cook sugar and water until it threads or hairs, drop marshmallows in this just as you take it off the stove, beat into stiffly beaten white of egg, add chocolate (which has been softened by heating over boiling water). After chocolate is beaten in spread quickly as it gets stiff quickly. All measurements are level. This makes two cakes with a very thick filling.—Mrs. H. L. Applewhite, Los Angeles.

QUEEN'S FAVORITE CAKE

Two cups white sugar, one cup butter (no substitutes will do), whites of six eggs, four cups flour, four teaspoonfuls baking powder, one cup dried English currants, one-half cup citron finely sliced. (All measurements are level.) This cake should, preferably, be baked in three square tins. Cream the butter and sugar thoroughly. Break in the whites of the eggs, one at a time, beating for about five minutes for each egg. Have flour sifted before measuring. Then sift again with baking powder. Add a little milk and then a little flour to the mixture, till all is used, stirring always in one direction to prevent lumping. Divide the batter in three parts. In the plain, or top layer, put lemon flavoring. In the middle layer put the currants, which have been thoroughly washed and dried in a coarse towel and floured. In the third or bottom layer, put the citron, finely shaved and floured. When baked, put the three layers together with white boiled frosting and cover with frosting. The frosting should be flavored with a tiny bit of almond. My mother always marked this cake in squares with a fine clean string, before the frosting hardened, and sometimes placed a half walnut meat on each square.—Winifred Spaulding, Claremont, Cal.

WHITE CAKE

Two scant cups sugar, one cup butter creamed together, three cups well sifted flour, one cup of milk, whites of eight eggs, two teaspoonfuls of baking powder, flavor with lemon or almond.—Mrs. Harriet Thompson, Inglewood, Cal.

LADY BALTIMORE CAKE

One cupful of butter, two cupfuls of sugar, three and one-half cupfuls of flour, one cupful of sweet milk, the whites of six eggs, two full teaspoonfuls of baking powder, one teaspoonful of rose water and mix as you would white cake. Bake in three layers.

Filling for Lady Baltimore

Dissolve three cupfuls of sugar in one of boiling water, boil till it threads, then gradually pour sugar over the whites of three eggs beaten to a froth, beat sugar and egg constantly until ready to spread then add one cupful of nut meats chopped and five figs cut in thin strips, one cupful of chopped raisins, spread between the cake layers. Ice on top and sides.—Mary J. Falloon, Los Angeles.

DEVIL'S FOOD CAKE

First Part

One-half cup of shortening, two cups of brown sugar, one-half teaspoonful salt, two eggs, one-half cup sour milk. Cream sugar and shortening together, add salt, the well beaten eggs, then the milk.

Second Part

Shave into a bowl two squares of bitter chocolate, over it pour one-half cup of boiling water, and when cool stir in a small level teaspoonful soda. Add to first part. Add one teaspoonful vanilla extract and two cups sifted flour. Bake in moderate oven. This will make two large layers or one loaf.

Frosting

One and one-half cups of powdered sugar, one tablespoonful of melted butter, one square of chocolate, melted, milk enough to make the right consistency for spreading. Add one-fourth teaspoonful vanilla extract.—Mrs. Axel Kehlet, Pasadena, Cal.

CHERRY LOG CAKE

One cup sugar, one cup flour, three eggs, three tablespoonfuls of cold water, one teaspoonful of baking powder and a half teaspoonful of salt. Beat eggs and sugar till quite thick. Add the water and then the salt and baking powder sifted together. Line a shallow pan with oiled paper, pour in the batter and bake twelve minutes in a quick oven. Turn out on cloth, and then spread on it a paste made with the juice of one orange and pulverized sugar. Roll up and when cold cover with a chocolate icing, and decorate with cherries.—Mrs. S. H. Willis, Orange, Cal.

HONOLULU CAKE

Three-fourths cup butter or substitute, two cups sugar, three eggs, one cup hot potato mashed very fine and put through a sieve, two cups pastry flour, two and one-half teaspoonfuls baking powder, one teaspoonful cinnamon, one-half teaspoonful cloves, two squares melted chocolate or one-half cup cocoa (dry), one-half cup coffee (liquid), one and one-third cups chopped nuts. Cream the butter and sugar, add the beaten yolks, the melted chocolate and the mashed potato and mix thoroughly. Sift the flour before measuring, then add the baking powder, cinnamon and cloves, and sift twice more. Add to the batter, add the coffee and beat thoroughly. Much of the success of the cake depends on long, hard beating. If, butter substitute is used, one-half teaspoonful of salt should be added with the flour. Some of the flour should be reserved from the two cups to dredge the nuts, and these should be added after the beating. Lastly, fold in the stiffly beaten whites of eggs. Bake in a moderate oven in two or three layers. When cool, put together with

Mocha Filling

Cream together one and one-half cups powdered sugar and three tablespoonfuls of soft butter. Add two tablespoonfuls of melted chocolate, two tablespoonfuls of liquid coffee (or more if necessary to make thin enough to spread on cake) and lastly one-half teaspoonful of vanilla.—Lena B. Riley, Los Angeles.

WHITE CAKE

One cup butter, two cups pulverized sugar, one cup milk, two cups flour, one-third teaspoonful salt, two teaspoonfuls baking powder, seven whites eggs. Beat butter and sugar to cream, add milk, then flour sifted several times before measured, add salt and baking powder sifted together. Fold in beaten whites of eggs, bake three-fourths hour.—E. Culver, San Diego, Cal.

SCHAUM TORTE

Six egg whites, two and one-half cups granulated cane sugar, one teaspoonful vanilla, one tablespoonful vinegar. Egg whites should be beaten very dry and stiff. Add sugar and beat till all is mixed then add vanilla and vinegar and beat until dropped portions retain their shape. Grease and flour two loose bottomed cake tins and bake torte for one hour in a very, very slow oven. When cold place a layer of finely sliced pineapple and whipped cream between and on top whipped cream. Garnish each serve with a cherry. Can be made the day before and will serve eight.—Mrs. Fred Newcomb, Jr., Santa Ana, Cal.

DEVIL'S CAKE WITH LEMON FILLING

One-half cup of grated chocolate, one-half teaspoonful of baking soda, one-half cup of boiling water, one-half cup of butter, two cups of sugar, two eggs, one-half cup of sour milk, pinch, each of cinnamon, cloves, nutmeg, two cups of flour, one teaspoonful of baking powder. First part—mix baking soda with boiling water, add chocolate melted, mix well and let cool. Second part—cream butter, sugar and eggs, add sour milk and spices, sift flour and baking powder, add and mix well. Add first part and mix well. Place in two layer cake pans and bake in moderate oven.

Lemon Filling

Place in a double boiler a cup of milk, scald well. Add a well-beaten egg and a tablespoon of flour, boil until thick and smooth, remove from fire and add the juice of one lemon. Let cool. Place between layers and top with chocolate icing.—Mrs. L. H. Roth, Los Angeles.

WHITE CAKE

Half cup butter, one cup sugar, two cups flour, three level teaspoonfuls baking powder, three egg whites, two-thirds cup milk, one-half teaspoonful flavoring extract. Cream the butter, add sugar gradually, creaming the mixture well. Sift the flour, measure, then sift three times with baking powder added. To the creamed butter and sugar add a little flour, then a little milk, and so on, alternating until all is used, beating the batter hard after each addition of milk and flour. Add flavoring. Now fold in the stiffly beaten whites of eggs, and put the batter either in two layer cake pans or in a sheet pan, baking in a moderate oven for thirty to forty minutes.—Mrs. C. M. Rice, Los Angeles.

ANGEL FOOD CAKE WITH ALMOND CUSTARD SAUCE

Cake

Eleven egg whites, one-eighth teaspoonful salt, one teaspoonful cream of tartar, one cup flour, one and one-third cups granulated sugar, one teaspoonful vanilla, one teaspoonful lemon extract. Break whites of eggs in a cold crock, add salt, sift flour five times, sift sugar five times. Measure flour by teaspoonfuls into measuring cup. Beat egg whites with wire whip two minutes, add cream of tartar, beat seven or eight minutes, then add the sugar gently but quickly, flavor, add flour lightly. Place in pan (do not grease). Bake in moderate oven 25 minutes. When done turn upside down, leave for one hour before you cut it out of pan.

Sauce

Three egg yolks, butter size of walnut, pinch of salt, two-thirds cup sugar, two tablespoonfuls (sifted) flour, two cups milk, one cup whipped cream, one teaspoonful almond extract. Put milk to heat in double boiler. Beat the eggs thoroughly adding sugar and salt, into them pour the hot milk stirring to prevent lumps. Return all to the double boiler and cook until the custard coats the spoon, but no longer. When the steam passes off add one-half teaspoonful vanilla and one-half teaspoonful almond extract, only, add one cup whipped cream before serving.—Mrs. Arthur Denhollem, South Pasadena, Cal.

WHITE POUND CAKE

Whites of twelve eggs, one pound finest granulated sugar, three-quarters pound butter, one pound flour, one teaspoonful lemon extract. Cream butter until very light, add sugar gradually, beating well, then whites of eggs gradually, then flavoring. Bake in large round pan, with funnel.—Mrs. L. B. Clary, Hollywood, Cal.

THREE EGG ANGEL FOOD CAKE

One cup sugar, one and one-third cups pastry flour, one-half teaspoonful cream tartar, three teaspoonfuls baking powder, one-third teaspoonful salt. Mix and sift four times, then add very slowly two-thirds cup scalded milk, while still hot, beating constantly, one teaspoonful almond or vanilla extract. Mix well and fold in the stiffly beaten whites of three eggs. Place in ungreased cake pan with hole in center and bake in slow oven forty-five minutes. Remove and invert pan and leave till cold. Frost any way desired.—Mrs. W. B. Irwin, Baldwin Park, Cal.

SNOW FLAKE LAYER CAKE

One and one-half cups granulated sugar, one-half cup butter and lard mixed, one cup cold water, three cups cake flour after sifting three times, three teaspoonfuls baking powder, one-fourth teaspoonful salt, one teaspoonful vanilla, four egg whites. To mix—mix with the hands till creamy, sugar, salt, shortening, then beat hard with a mixing spoon, then add water and half the flour, beating till smooth, then more flour, continuing the beating, reserving one-fourth cup to mix in with baking powder, at the last. Just before pouring into greased layer cake pans that have been dusted with flour, gently fold in the egg whites beaten stiff, bake twenty minutes in moderately hot oven.

Filling

One cup granulated sugar, one-fourth cup water, boil till spins a thread, pour little at a time, on beaten egg white, beating till thick. Just before spreading on cake add three marshmallows cut in small dice, flavor with vanilla.—Miss Josephine May-Nard, Sawtelle, Cal.

WHITE CAKE

Sixteen eggs, whites only, five and one-half teacupfuls of soft wheat flour, one and one-half cups butter (or one-half butter and one-half lard), three cups sugar, two teaspoonfuls baking powder, one cup sweet milk, two tablespoonfuls of whiskey. Bake in moderately hot oven.—Mrs. W. L. Miller, Long Beach, Cal.

BANANA CREAM CAKE

Cream one-third cup of butter with one cup granulated sugar, add two well beaten eggs, one-half cup milk, one and three-fourths cups flour sifted with two and one-half teaspoonfuls baking powder. When baked dispose on top, four bananas cut in halves lengthwise, cover with thick cream filling, then the meringue, brown delicately and serve with hot jelly sauce.

Cream Filling for Above

One egg, one-half cup sugar, one tablespoonful corn starch, mix starch in a little of the milk about one and three-fourths cups milk, flavor with vanilla, let come to a boil spread on top of bananas, then meringue is delicious hot or cold.—Mrs. E. Lowe, Pasadena, Cal.

CHOCOLATE LAYER CAKE

Two ounces chocolate dissolved in five tablespoonfuls boiling water, cream one-half cup butter with one and one-half cups sugar, add the yolks of four eggs and beat well, then add one-half cup milk and the melted chocolate, add one and three-fourths cups flour, one heaping teaspoonful baking powder and give the whole a vigorous beating. Beat the whites to a stiff froth and fold in lightly one teaspoonful vanilla. Can also be used as a loaf cake.—Mrs. W. J. Russell, Los Angeles.

FILLING

Melt two squares of chocolate over hot water and add one-third cup powdered sugar, one-fourth teaspoonful vanilla. When smooth add three tablespoonfuls boiling water slowly. Beat one cup cream until thick and stiff and fold into the melted chocolate carefully.—Mrs. W. J. Russell, Los Angeles.

WHITE SPONGE CAKE

Whites of four eggs beaten stiff, then add yolks and beat again, then add two cups sugar and beat five minutes, add two cups sifted flour, with one teaspoonful baking powder. Sift flour before measuring, then fold in one cup hot water, bake in moderate oven. If baked in a loaf bake about fifty-five or sixty minutes; if properly beaten will be very white and delicious.—Mrs. W. B Booth. Watts, Cal.

"MOCK ANGEL FOOD CAKE"

Set one cupful milk in pan of boiling water and heat to the boiling point. Into a sifter put one cup flour, one cup sugar, one heaping teaspoonful baking powder, pinch of salt, sift together four times, into this pour the cup of hot milk and stir until smooth, then add the well beaten whites of two eggs, fold in carefully, then add one teaspoonful vanilla. Mix and pour into an ungreased cake tin and bake about forty minutes in moderate oven.—Berta L. Shipman, Los Angeles.

APRICOT SHORTCAKE

Use desired quantity of fresh fruit, or one can apricots, or one cup dried apricots, two cups flour, one-half teaspoonful salt, four teaspoonfuls baking powder, one-fourth cup sugar, one-fourth cup butter or lard, three-fourths cup milk, 1 cup cream, one-half cup powdered sugar, one-half teaspoonful vanilla. If dried apricots are used soak over night in cold water and cook in same water until soft, sweetening to taste. Mix and sift together the flour, salt and baking powder and sugar. Work into this the butter and moisten to a soft dough with the milk, using less if sufficient to handle the dough has been used. Divide into two parts and roll each one-half inch in thickness. Place in a buttered pan one piece, brush with melted butter, and upon it place the second piece. Bake in hot oven twenty minutes. While baking beat the cream until stiff, add sugar and vanilla. Between layers and on top put the prepared apricots and over the top put the whipped cream and serve at once.—Mrs. Margaret A. Burgess, Los Angeles.

PRUNE FILLING

Whip a cup of cream and sweeten to taste with powdered sugar. Cut up enough prunes to make half a cup full. Add to this half a dozen large marshmallows cut in pieces. Stir the prunes and marshmallows into the whipped cream. Spread over the layers and on top arrange a few marshmallows, if desired.—(Mrs.) Ethel M. Hosmer, Los Angeles.

SOUR CREAM FILLING FOR CAKE

Beat yolks of three eggs very light, add one-half cup of slightly sour cream and one-half cup of granulated sugar. Cook until it thickens, flavor with almond or vanilla, remove from stove and add one-half cup chopped walnuts, any white cake may be used, cooked in layers. Put the filling between layers, and boiled icing on top.—Mrs. Milly A. Peterson, Santa Ana, Cal.

WHITE FRUIT CAKE

One cup butter, two cups sugar, one cup sweet milk, two and one-half cups flour, two teaspoonfuls baking powder, one teaspoonful lemon extract, whites of seven eggs. One pound seeded raisins, one pound of figs, one-half pound citron, all chopped fine. Mix all thoroughly before adding fruit. Sift baking powder in flour, sift a little flour over fruit. Bake slowly two hours.—Mrs. J. F. King, Monrovia, Cal.

MOCHA FILLING

Three cups milk, one-half cup flour, one-half cup sugar, one-half cup washed butter, one teaspoon vanilla. Scald milk in double boiler, mix flour and sugar, add gradually to milk. Stir and beat till thick. Cook in double boiler fifteen minutes. When cold, beat in the washed butter and vanilla. To one-third of the mixture, add one ounce melted chocolate, or three tablespoons ground sweetened chocolate or cocoa. To wash butter: Scald and thoroughly chill an earthenware bowl. Wash the hands in hot water, then in cold water. Wash the butter in the bowl by squeezing with the hands till soft and creamy, placing the bowl under a cold water faucet, and allowing the water to run. By following these directions the butter will not adhere to the hands or bowl.—Mrs. M. L. Hazzard, Pasadena, Cal.

CHOP SUEY FILLING

Cream together one cup of butter and one cup of powdered sugar. Flavor with strong coffee. Add one-half cup of chopped walnuts, one-half cup of dates, same of figs and raisins. Grind the fruit through a meat chopper. Add the nuts and mix all well together with the hard sauce. Put the mixture between the layers of cake and cover with white icing.—Olive Fisher, Prescott, Ariz.

CAKE FROSTING

GRAPE JUICE FROSTING

One level tablespoonful butter, one and one-half cups powdered sugar, grape juice to moisten. Put butter in a bowl, cover with cold water and work with a spoon to wash salt out. Add sugar to washed butter, and beat to a cream. Add enough grape juice to moisten and spread easily. Crushed fruit juice may be used in place of grape juice. Frosting to carry out a color scheme, can be made with this recipe. The grape juice makes a beautiful violet shade.—Elizabeth J. Wood, W. Hollywood, Cal.

WHITE WEDDING FRUIT CAKE

Cream ten cups of sugar with two pounds butter, add three and one-half dozen eggs beaten separately, eight pounds of citron cut in long shreds, pour over the citron one quart of sherry-wine and let stand over night. If citron is too hard to cut soak in boiling water until soft, five pounds of dried white apples soaked one-half hour in water drained and chopped, four pounds soft shell almonds blanched and shredded fine, five pounds of Sultana raisins washed the day before so they are perfectly dry, one pound crystallized limes or angeline cut fine. One quart of canned pears drained and cut small, one quart of marashino cherries dried on a cloth, and left whole, and dropped in the cake after the cake is in the pan, slip the cherries in the cake in place with a small knife, one-half teaspoonful salt, eight level teaspoonfuls baking powder, if no self rising flour is used. Bake in a slow oven. This is the most wonderful white fruit cake I ever came across.—H. R. Jones, Los Angeles.

MARSHMALLOW SAUCE

Cook one cup light brown sugar with one and one-fourth cups water, until syrup spins a thread. Pour the hot syrup, drop by drop at first, over one cup chopped marshmallows. Beat vigorously, add a few drops of vanilla and serve immediately.—Mrs. Chas. F. Shield, Perris, Cal.

ICING

One pound almonds powdered, yolks of three eggs, one teaspoon almond extract. Enough icing sugar to make as stiff as you can. Put over cake, soon as cold. Let stand for two days, then beat whites of three eggs and icing sugar enough to thicken, and frost the cake.—Mrs. Sue S. Lusk, Los Angeles.

UNCOOKED CHOCOLATE FROSTING

Two cups confectioners' sugar, one-half cup canned milk, or heavy cream, two squares chocolate, one tablespoonful boiling water. Add milk or cream to the sugar and cream with a fork until of the right consistency to spread easily. Melt chocolate over boiling water, and when smooth, add one tablespoonful of the water and mix well until it forms a ball. Add this to the milk and sugar, and beat until smooth.—Mrs. R. H. McCalla, Fullerton, Cal.

PEANUT CAKE FILLING

The following recipe to be used for layer cakes, as filling:—**First mixture:** Put one-half cup milk to boil, when it boils, pour over the yolks of four eggs, place in double boiler and stir until it thickens, then set off to cool a little. **Second mixture:** Mix seven large tablespoonfuls sugar with seven large spoons butter, until well creamed, then put the first mixture slowly into the second mixture, stirring all the time. Add pistachio flavoring, to the taste, and fifteen cents worth of peanut candy, which has been ground through the meat grinder.

Caution

The first mixture should be a little warmer than lukewarm. If it is not warm enough, it will curdle the mixture when mixing with the second mixture. Should this happen, put on to heat a little.—Mrs. J. F. Holmes, Los Angeles.

RHUBARB LEMON PIE

One large cup chopped rhubarb, one cup sugar, one large tablespoon flour, one cup water, yolks of two eggs, one teaspoon lemon juice. Bake with one crust and when pie is done have the whites of eggs beaten up, add one tablespoon sugar and cover top of pie. Return to oven and brown.—Mrs. E. F. Hardy, San Diego, Cal.

THE SO DIFFERENT ANGEL CAKE

One and one-half cups of granulated sugar (cane) three-fourths cup cold water, eleven egg whites (measuring one and one-third cups) one-half pint of soft winter wheat flour, three level teaspoonfuls of cream tartar (best). Directions must be followed exactly to get results. Place eggs in cold water, or ice box some time before you start so they will be cold. Separate the whites putting them in large bowl and beat until dry and ragged. Place sugar in saucepan with water over a slow fire and allow it to heat while you are separating and beating the egg whites. Sift flour once before measuring it, add cream of tartar and sift four times. Use tablespoon in filling cup, do not dip in flour. Put more heat under sugar and water and start it boiling, to test have a new common clay pipe, dip into syrup, blow through stem as you did making soap bubbles, when you can blow a bubble it is finished (this bubble is important). Pour over egg whites in fine stream beating constantly, after syrup is all in the whites continue to beat till mixture is cold. Takes about ten minutes. The mixture must be cold and look like a large "meringue." When cold add flour mixture; fold in gently with your egg beater, folding the mixture over and over, a wire egg beater is best, and use large strokes for this process until all the flour is mixed in thoroughly. Now drop the mixture into ungreased cake pans, do not smooth over batter but let fall just as it drops from spoon. Put in cold oven, two inches from floor of oven, and a very slow fire during the first thirty minutes; the cake does not change its appearance in any way, if cake colors in the least, the oven is too hot, at the end of half an hour, the cake should slowly raise, but not brown. At the end of sixty minutes it has risen to full height and by increasing the heat the last fifteen minutes it should be nicely browned and finished. Time required, one hour and fifteen minutes.—Mrs. Winter, Los Angeles.

PUDDING SAUCE

Two cups of water, one and one-half cups of sugar, one-half teaspoonful of salt. When boiling, thicken with two tablespoonfuls of cornstarch. When removed from the fire add one-fourth teaspoonful of vanilla and two tablespoonfuls of butter. This rule never fails.—Mabelle T. Spaulding, Long Beach, Cal.

FOAM CAKE

Whites of seven eggs beaten stiff and dry with an egg beater. Add gradually, while beating constantly, two cups granulated sugar, then add two teaspoonfuls vinegar, one teaspoonful vanilla. Line shallow pans with ungreased brown paper. Drop part of mixture by spoonfuls to form "kisses" or better still force through a pastry bag and rose tube. Spread remainder smoothly in another pan. Bake in the slowest possible oven one hour. Cut cake section when cold into individual portions. Place on plate, cover with whipped cream or vanilla ice cream, add a spoonful of crushed fresh strawberries or any rich preserve and top with a "kiss." —Mrs. Otto Wartenweiler, Los Angeles.

NEW CRANBERRY PIE

Chop fine one and one-half cups of cranberries in wooden mixing bowl. Add one-half cup of finely chopped nuts, three-fourths cup of seeded raisins cut in bits, one cup of marshmallow cut in bits and measured after cutting, one and one-fourth cup of brown sugar, one-fourth teaspoon cinnamon, one-eighth teaspoon nutmeg, tiny pinch of cloves. Rub sugar, flour and spices together well before adding to cranberries. Now mix well and turn in deep pie plates. Place strips of pastry one-half inch wide across in lattice fashion to form crust, brush with milk and bake in slow oven for forty minutes. Garnish with whipped cream.—Mrs. E. D. Fich, Corona, Cal.

GREEN TOMATO PIE

Slice green tomatoes, add one cup sugar, two tablespoons vinegar, one tablespoon butter, flavor with nutmeg. Bake slowly with two crusts. —Mrs. E. F. Hardy, San Diego, Cal.

PUMPKIN PIE

For two pies take two cups pumpkin, four cups rich milk, three well beaten eggs, one cup sugar, two tablespoonfuls sorghum, one teaspoon cinnamon, one teaspoon ginger, and one-half teaspoon maple flavoring. Bake in rich crust in moderate oven for forty minutes.—Mrs. E. E. St. Clair, La Verne, Cal.

A DIFFERENT BUTTER SCOTCH PIE

One cup milk, one cup brown sugar, one tablespoon cornstarch, one tablespoon butter, one-half cup nuts chopped, one teaspoon vanilla, two egg yolks. Boil all together till thick. Cool and put in baked crust. Make meringue of whites of eggs and sugar and put on top. Brown in slow oven.—Mrs. Chas. Jay, Wilmar, Cal.

LEMON PIE

Separate whites and yolks of six eggs, dividing whites into two bowls. Beat yolks, add one cup sugar, juice and rind of one lemon. Cook in a double boiler until thick. Beat three whites until stiff and fold into the yellow mixture. When cool, put into a baked pastry shell. Beat the other three whites for the meringue, using a tablespoon of sugar for each white. Brown slightly.—Mrs. W. T. Motherspaw, Highland, Cal.

CHOCOLATE PIE

One and one-half cups of hot milk, one cup of sugar, two tablespoons flour, two teaspoons butter, one-half teaspoon cinnamon, one-fourth teaspoon cloves, two tablespoons chocolate, one teaspoon vanilla, two egg yolks. Mix sugar and flour, add spices, chocolate, butter and egg yolks. Add hot milk. Cook in double boiler until thick, add vanilla, pour in baked pastry shell, cool and cover with meringue made by beating two egg whites stiff. Add two tablespoons sugar, pile on pie, bake about eight minutes in moderate oven.—Mrs. R. O. Houtz, Monrovia, Cal.

PUMPKIN FANCHONNETTES

One and one-half cupfuls dry, sifted pumpkin, one-half cup sugar, one cupful rich milk, two eggs slightly beaten, two tablespoonfuls of molasses, two tablespoonfuls of melted butter, one-half tablespoonful of ginger, one teaspoonful of cinnamon, one-half teaspoonful of salt, scant. Mix all together and pour into pastry lined patty tins and bake twenty-five minutes. Pie tins can be used.—Elizabeth J. Wood, Hollywood, Cal.

BANANA PIE

Two eggs, four tablespoonfuls sugar, one tablespoonful cornstarch, one and one-half cups milk, one-fourth teaspoon vanilla, one-eighth teaspoon salt, two bananas. Separate the yolks from the whites and beat yolks light, add sugar and cornstarch. Heat milk in double boiler, add the above mixture and cook till smooth and thick. Remove from fire and pour, in previously baked pie crust, one-half of the cream, over this slice two bananas thin, then add rest of cream, and use the whites of the eggs beaten light with two tablespoonfuls sugar for a meringue. Place in oven till meringue is set. Served cold it is delicious.—Mrs. J. Lenert, Chino, Cal.

CREAM PIE WITH STRAWBERRY SAUCE

Line a pie pan with a flaky puff paste and chill on ice, while you prepare the cream filling. Pour two cupfuls thick cream on one and one-half cupfuls of granulated sugar, with which has been stirred one tablespoonful of sifted flour. Let this mixture stand while you beat until stiff the whites of three eggs, to which a dash of salt has been added. Then beat in well the cream and sugar, until well blended. Flavor with a quarter teaspoonful of vanilla and pour into the pastry lined tin. Grate a little nutmeg over the top and bake without a crust on top in a moderate oven until the crust is done and the cream firm. When icy cold serve with a sauce made of fresh crushed strawberries slightly sweetened, pouring one good spoonful of this sauce on each portion of pie served. This is like pie a-la-mode turned backwards.—Mrs. Raymond Harris, Sacramento, Cal.

MOCK MINCE PIE

One cup of diced rhubarb, one cup of seedless raisins, one cup of sugar, one beaten egg, one tablespoon melted butter, one-third cup rolled crisp bread crumbs, one orange or lemon with grated rind added to the juice. Bake in moderate oven with both upper and lower crusts.—Mrs. J. F. Bolster, Los Angeles.

BROWN SUGAR CREAM PIE

Two-thirds cup of brown sugar, one tablespoon of butter, two tablespoons of milk. Cook this until waxy. Mix two egg yolks, one and one-half cups of milk and one heaping teaspoon of flour, and add to the first mixture and cook until thick. Lastly add one teaspoon of vanilla. Put in a baked crust, top with whites to which has been added two or three tablespoons of powdered sugar and brown in oven. Serve cold.—Mrs. A. B. Knabe, Manhattan Beach, Cal.

STRAWBERRY CREAM PIE

Line deep pie plate with pastry, trim, cutting the pastry into six strips to put on the pie when finished. Bake strips and shell separately. Prepare box of ripe strawberries, sweeten and crush them. Whip half pint of cream, then add slowly one-half cup of powdered sugar and continue whipping until thick. Add one-half teaspoonful vanilla. Mix the crushed berries with the cream and fill the pie shell. Lay strips on top and serve before the crust has had time to lose its crispness.—Elizabeth Parker, Burlingame, Cal.

BUTTER SCOTCH PIE

One-half cup of sugar, one cup of milk (scalded), three level tablespoons butter, one and one-half level tablespoons cornstarch, one egg, one teaspoonful of Mapleen. Mix sugar and butter in saucepan. Dissolve cornstarch in a little cold milk and add to egg yolks that have been well beaten. Add this and the scalded milk to sugar and butter mixture and cook until thick. Remove from stove and while hot, add the white of one egg which has been beaten stiff. Add one teaspoon of Mapleen. cover with meringue and put in oven to brown. All measurements must be level.—Gertrude Storey, Los Angeles.

BANANA CUSTARD PIE

Into a baked pie crust slice four medium or three large bananas lengthwise. Sprinkle generously with sugar and a few drops of lemon juice. Pour over this a custard made as follows: One and one-half cups of milk, two egg yolks, one cup of sugar, two rounding tablespoons of cornstarch, a pinch of salt. Cook in double boiler and cool before putting on the pie. Cover with meringue of two egg whites and two tablespoons of sugar. Brown lightly under the broiler.—Mrs. A. W. Huskins, Glendale, Cal.

RAISIN PUMPKIN PIE

One pint of pumpkin pulp or Hubbard squash, one tablespoonful butter, one pint rich milk, one-half teaspoon salt, same of cinnamon and ginger, a dash of cloves, two eggs, one cup of stewed raisins. Cool. While the pumpkin is still hot, add the butter, milk, and salt. Beat the eggs well and add with the raisins. Season and sweeten to taste. Pour into a pastry or pie tin, brush the crust with a little white of the egg. A cocoanut pumpkin pie can be made with this same recipe by omitting the raisins and adding one extra egg and a half cup of grated cocoanut. A meringue may be added to this.—Mrs. Louis Fleckenstein, Long Beach, Cal.

BANANA PIE

Two egg yolks beaten, one cup of sweet milk, one cup sugar, one-third cup of flour, pinch of salt. Smooth flour in milk, place in double boiler and cook until thick, add butter size of a walnut, one teaspoonful vanilla, one-half teaspoonful pineapple, four medium-sized bananas put through potato ricer. Add to this and take off stove to cool. Bake in shell undercrust. Pie crust: One and one-half cups of flour, one-fourth cup shortening, one-fourth teaspoonful salt, one-half cup of cold or ice water, one-fourth teaspoon baking powder, one-fourth cup butter. Sift flour, salt and baking powder together. Rub in shortening with a fork, until the mixture is like meal. Add the water gradually until right consistency. Roll out on a well floured board. Bake a few minutes before putting the filling in.—Mrs. Louis Fleckenstein, Long Beach, Cal.

MOCK CHERRY PIE

One cup of cranberries cut open, half a cup of seedless raisins cut fine, one cup of sugar. Small cup of water, one tablespoon flour, one teaspoon vanilla, bits of butter, bake with two crusts.—Viola Maier, Hollywood, Cal.

SOUR CREAM PIE

One cup of sour cream, one cup of sugar, two tablespoonfuls of vinegar, two eggs, one teaspoon of cinnamon, one-half teaspoonful each of cloves and nutmeg. Three-fourths of a cup of raisins. Bake with two crusts.—Viola Maier, Hollywood, Cal.

GERMAN CREAM PIE

Line a deep pie tin with rich crust and fill with sliced apples. Sift a little flour over the crust or the apples. Cover apples with brown sugar, a little nutmeg and plenty of cinnamon. Pour over all three-quarters of a cup of rich sour cream and bake in a moderate oven until fruit is done. Fresh loganberry pie prepared in this way is delicious.—Olive Fisher, Prescott, Ariz.

SWISS PIE

Two cups milk, one-half cup sugar, two eggs well beaten, two heaping tablespoons cornstarch, one teaspoon vanilla extract. Cook in double boiler as for any custard and when cool, add one-half pound blanched and chopped almonds. When ready to serve place in a ready baked pie shell, covering the top with one cup cream which has been whipped stiff and garnish the top with bits of maraschino cherries.—Mrs. Helen H. Leavitt, Los Angeles.

RAISIN PIE

Two-thirds cup sugar, one heaping tablespoon of flour, mixed together. then it will not lump. One-half cup broken walnut meats, one and one-fourth cup raisins, simmered till they puff up, then drain. One tablespoon lemon juice in one-half cup water. Put raisins in crust and nuts, then sprinkle over them the sugar and flour mixed together and then pour over all the water and lemon juice. Cover with top crust and bake. Tastes as good as a mince pie.—Miss E. B. Speer, Pasadena, Cal.

PINEAPPLE PIE

One tall can grated pineapple, yolks of four eggs, one tablespoon of flour, one tablespoon of cornstarch, one cup sugar, juice of one small lemon. Cook in double boiler until thick, then put on a cooked crust with frosting of the whites of four eggs beaten stiff. Stir in one cup granulated sugar, put on pie and brown.—Mrs. F. S. Whipple. Santa Ana, Cal.

CANNED PEACH CREAM PIE

Filling: One cup peach syrup, one cup milk (two tablespoonfuls cornstarch, one-third cup sugar, mixed with two well beaten egg yolks and a little cold milk). When thick remove from fire and pour one-half into a previously baked pie crust, put a layer of peaches and the balance of filling; top with egg whites and let brown. When serving put tablespoon whipped cream on each cut.—Mrs. E. D. Knight, Bakersfield, Cal.

ALMOND PIE

Prepare dough (make leaf dough if possible): Three-fourths pound best pastry flour, one-fourth pound sugar, one-half pound butter, yolks four eggs, four tablespoons milk, little baking powder. Filling: One pound fine mashed almonds, one pound powdered sugar, whites four eggs (well beaten), juice one-half lemon, add little brandy if possible. Prepare almonds, remove the skins, placing them in boiling hot water. Mash almonds with meat chopper. Bake about one hour.—F. J. Sudow, Los Angeles.

BUTTER SCOTCH PIE

Cream one rounded cup of medium brown sugar with the yolks of two eggs. Add one heaping teaspoon of flour. Warm one cupful of milk and melt in it a lump of butter the size of an egg. Add the milk and butter mixture to the first ingredients, placing them all in the top part of the double boiler over boiling water. Cook until thick, stirring all the time. Add two teaspoonfuls of vanilla. Pour into an unbaked pie crust and bake about half an hour in a moderate oven. Use the whites, stiffly beaten, for a meringue and brown slightly.—Elizabeth Parker, Burlingame, Cal.

CHOCOLATE PIE

Two cups milk, one square chocolate, piece butter, one cup sugar, three eggs, two tablespoons cornstarch, one-half teaspoon vanilla. Cover with marshmallow icing.—Mrs. Harriet Thompson, Inglewood, Cal.

DATE PIE

Two cups milk, one egg, one-half pound dates. Cook the dates and milk in double boiler twenty minutes. Strain and rub through a sieve. Add the beaten egg and a sprinkle of nutmeg. Bake in one crust as a custard. This pie will be exceedingly sweet from the natural date sugar.—Mrs. Joe W. Keim, Los Angeles.

MOCK CREAM PIE

Heat two cups milk. Add one-half cup sugar mixed with two tablespoonfuls flour. Add beaten yolks of two eggs, butter size of walnut, flavor with orange—Bake crust first. Use whites of eggs for frosting, using pulverized sugar and grated orange peel.—Mrs. Charles A. McCollom, Carmel By-the-Sea, Cal.

APPLE TART PIE

Peel and cut in eighths, enough apples to fill pie dish without crowding. Rub three-fourths cup sugar and butter size of egg together. Add one teaspoon of cinnamon and three rounded tablespoonfuls of flour. Three tablespoonfuls of cream. Line pan with pie paste. Sprinkle sugar and flour mixture, a light layer on top of paste. Put in apples. Then sprinkle rest of mixture on top. Add three tablespoonfuls of cream and bake.—Reta M. Pemberton, Los Angeles.

CARAMEL PIE

Mix to a smooth paste, three tablespoonfuls of flour, one egg, pinch of salt, add this to one scant pint of boiling milk, slightly sweetened. Flavor with vanilla. Remove from fire as soon as it boils. Fill a pie crust with this mixture, and bake. Boil one cup of brown sugar and a little water, until it threads. Add three tablespoonfuls of grated chocolate melted, and one teaspoon each of butter and vanilla. Spread carefully over the pie. This is delicious if carefully made, and eaten while fresh.—E. M. Gibbs, Venice, Cal.

MOCK CHERRY PIE

One cup uncooked cranberries, one-half cup raisins; one-half cup hot water, one cup white sugar, one heaping teaspoon flour, one tablespoon butter, one tablespoon vanilla. Stir all together and cook between two crusts, being careful to wet the edges and press closely together, to prevent the juice escaping. Cover with marshmallow frosting.—Mrs. J. F. King, Monrovia, Cal.

ORANGE PIE

Three-fourths cup sugar, juice of one large orange and one-half lemon, should be about one-half cup all together, a little grated orange rind, yolks of four eggs, one teaspoon flour. Cook in a double boiler until thick. Beat whites stiff and put one-half in the cooked mixture. Put mixture in a baked pastry shell and put other half of whites on top and brown in oven.—Mary Stutz, Los Angeles.

COCOANUT PIE SUPREME

Mix three tablespoonfuls of cornstarch with three tablespoonfuls of cold milk, add a pinch of salt, one-fourth cup of powdered sugar and two cups of thin cream. Cook in a double boiler twenty minutes, stirring constantly the first five minutes, afterwards occasionally. Then add three-fourths of a cup of grated cocoanut and fold in the stiffly beaten whites of three eggs. Turn into a pie pan lined with rich pastry and bake in a moderate oven. Spread with meringue and brown.—Mrs. C. F. Charlton, Pasadena, Cal.

RAISIN NUT PIE

Two cups seeded raisins, one-half cup sugar, two eggs, two tablespoonfuls butter, two tablespoonfuls flour, three-fourths cup chopped walnuts. Cook raisins with two tablespoonfuls of sugar in boiling water to cover until very tender, adding more water, so as to keep covered. Mix sugar and flour together (dry). Beat egg yolks, add flour and sugar, then cream. Add to cooked raisins stirring constantly until thickened, add butter. Remove from fire, let cool, add walnuts. Have large pie pan lined with cool rich paste, turn in mixture, spread with meringue made with whites of the two eggs. Large enough to serve six people.—Mrs. L. W. Alcock, Los Angeles.

CARAMEL PIE

One cup brown sugar, six tablespoons milk, piece of butter size of walnut. Boil five minutes, add one cup milk, one and one-half tablespoons flour, yolk of one egg. Boil all together until it thickens, then pour into pie shell, which has been previously baked. When cool, place a few marshmallows (cut in halves) on top, set in oven to slightly brown. —Mrs. R. A. Spear, Long Beach, Cal.

STRAWBERRIES AND CREAM PIE

Line a deep pie pan with very rich flaky pastry; also cut one round of pastry for a cover and bake. Cut two baskets of strawberries in quarters and stir in one cup of sugar, and stand on ice; when ready to serve fill pastry shell with berries, beat one-half pint rich cream and spread half on this. Put on the cover and rest of berries and cream and arrange some whole berries on top of all.—Mrs. F. Tyrrell, Pasadena, Cal.

TRANSPARENT PIE

Two cups sugar, one-half cup butter, cream and add two heaping tablespoonfuls flour, then add five egg yolks and one white well beaten, two-thirds cup milk. Line a large square cake pan with rich pie crust, spread lightly with tart jelly, pour in mixture and bake slowly until thoroughly set and brown. Beat four egg whites stiff, add seven tablespoonfuls sugar, spread on top and brown. Serves nine.—Mrs. A. L. Gray, Los Angeles.

BOSTON CHOCOLATE MOCHA PIE

One large tablespoon butter, one cup sugar creamed with butter, one egg yolk creamed some more, three-fourths cup milk, one cup of sifted flour, with one rounded teaspoon baking powder, one-fourth teaspoon salt, two squares cooking chocolate melted over steam, add to above and mix well, and then add stiffly beaten egg white. Bake in two layers using nine-inch tins. Bake twenty-five to thirty minutes in fairly hot oven. Filling: Beat together until creamy one cup confectioners' sugar, one large teaspoon butter, one teaspoon vanilla, two teaspoonfuls cocoa and two tablespoonfuls strong coffee. This is enough for frosting, too.—Mrs. Oscar P. Castorina, Los Angeles.

PINEAPPLE PIE

Use one large can pineapple, two cups cream, one cup sugar, four egg yolks, three tablespoonfuls cornstarch. Cook cream, pineapple and sugar for a few minutes, then add eggs and cornstarch and boil until thick and creamy; bake crust, fill and put the meringue on.—Mrs. Pearl Olson, Los Angeles.

PINEAPPLE PIE

One can of shredded pineapple, one cup of water, two cups of sugar, one level tablespoon of melted butter, three level tablespoonfuls of flour, one-fourth teaspoonful of salt, four eggs. Place all in double cooker, leaving the whites of eggs for meringue, cook until thick, cool, place in a pie shell that has been baked previously, use whites of eggs beaten stiff with one cup of sugar, for meringue, brown slightly in oven. This will make two pies.—Mrs. Irvin A. Hahn, Los Angeles.

GRANDMOTHER'S CREAM PIE
(Old Family Recipe)

Blend one tablespoonful flour with one and one-half cups white sugar. Add two cups thick, sweet, cream. Beat the whites of three eggs until stiff, having added a small pinch of salt. Put together the flour, sugar, and whites of eggs, very lightly, and pour into pan lined with flaky pie crust. Dust the top with nutmeg and bake until firm, in moderate oven. Serve cold.—Mrs. Charles A. McCollom, Carmel By-the-Sea, Cal.

STRAWBERRY PIE

Line a pie tin with rich pastry crust, set another tin inside this so it will keep its shape and bake in a good oven. Filling: Mash one cup strawberries, place in a saucepan with two cups of water, simmer twenty minutes and strain. Put two cups of juice in a saucepan and when it boils, add two cups of heated sugar. Skim, when it has boiled and continue to boil until it will jell. Remove the pan from the baked crust and fill with whole ripe strawberries. When the syrup is cool, pour over the berries. Place in the ice box until ready to serve, then pile with whipped cream, which has been slightly sweetened.—Eileen Doyle, San Francisco, Cal.

CHESS PIE

One-half teacup butter, one teacup sugar, one teacup chopped raisins, yolks of three and white of one egg, lemon flavor, one tablespoon flour. Bake rich pie paste in patty pans, fill with the mixture and return to oven to bake a few minutes. Cover with meringue made of remaining whites beaten stiff with three tablespoonfuls of sugar. Brown lightly.—Caroline J. Fish, Orange, Cal.

RICH PASTRY

(English recipe, very good.) One pound flour, one-half pound lard, one-fourth pound butter, good pinch salt, rub in lard and part of the butter with the tips of the fingers. Mix with scant teacupful water stirring with knife. Roll out two or three times spreading with part of the remaining butter each time. Bake in good medium heat. Pastry is improved if mixed two or three days before using and kept in cool place.—Mrs. Walter L. Gibson, Pomona, Cal.

CAKE TOP LEMON PIE

Part one: Mix one cup sugar, one tablespoon of flour, pinch salt, grated rind and juice of one lemon, piece of butter size of walnut. Part two: Beat yolks of three eggs with one large cup of milk. Part three: Whites of three eggs beaten very stiff. Add part two, to part one and fold lightly but thoroughly into part three. Pour into pie dish lined with rich pie crust and bake slowly about thirty-five minutes.—Mrs. J. Bersch, Los Angeles, Cal.
Cal.

LEMON CREAM PIE

Line pie tin with rich crust, bake slightly and fill with the following mixture: Smooth three level tablespoons cornstarch, in a little water, add one cup cream or rich milk. Cook two minutes. Remove from fire, add one tablespoon butter, one cup sugar, rind and juice of one large lemon (two tablespoonfuls), and the yolks of two eggs well beaten. Bake in moderate oven twenty-five minutes. Beat whites very stiff, add two tablespoonfuls powdered sugar and one-half tablespoon lemon juice. Spread the meringue on the pie and place in a slow oven for ten minutes. —Mrs. E. E. St. Clair, La Verne, Cal.

FIG JAM

Five pounds ripe figs (washed, but not peeled, and cut in half), three pounds muscat grapes seeded, three boxes strawberries. Cook until figs are clear then add as much sugar as fruit and cook until waxy. Seal.—Helen E. Dye, Los Angeles.

MINCE MEAT

One cup boiling beef through grinder, one cup brown sugar, one cup suet through grinder, one cup raisins, seedless; three cups apples through grinder, one-half cup chopped walnuts, one-half cup chopped dates, one-half lemon, one-half orange, (small halves, cut in small pieces); one tablespoon vinegar, salt, one teaspoon cinnamon, one teaspoon nutmeg, one-half teaspoonful cloves, one-half cup plum jell, one-half cup peach, one-half cup apricots. Cook three hours very slowly.—Kate Hall, Los Angeles.

FRUIT MINCE MEAT FOR PIES

(All fruit chopped)

Six cups apples, two cups prunes, two cups dried figs, one cup currants, one cup raisins, three cups bread crumbs, two cups brown sugar, one and one-half cups lemon juice, grated rind of three lemons, one and one-half cups water or coffee, one teaspoon ginger, one teaspoon cinnamon, one teaspoon cloves, one-half teaspoon salt. Sweet pickle juice, jelly or marmalade adds to flavor; also pounded meats of prunes and chopped walnuts. When making pies add small piece of butter.—Mrs. Addie B. Roney, Los Angeles.

PIE CRUST

Unfailing and easy to make for the beginner. Three cups flour; one cup shortening, pinch salt, cut together till fine and mealy, place in porcelain or agate container, cover and store in cool place until required. This will keep indefinitely, in fact, the last will be better than the first used. Six tablespoonfuls with enough water to mass will be about right for one medium-sized crust. Do not add water to mixture when preparing to store. This method for the inexperienced housewife will save much work and worry and insure success. —Mrs. L. A. Dutour, Los Angeles.

HUNKY DORY DELIGHT

Two cups sugar, granulated, one-half cup white syrup, whites of two eggs, one-fourth cup water, one teaspoon vanilla, one cup pecans, one-half cake bitter chocolate. Mix the sugar, syrup and water until it threads, eighteen minutes. Take off the stove and pour over stiffly beaten whites and beat. Add the vanilla and pecans, and beat five minutes. Pour out in waxed tin and let cool. Melt the bitter chocolate and pour over the top. 'Tis best, the first time, to make half the quantity.—Miss Freeda Mai L'Allemand, Los Angeles.

QUICK PIE CRUST

Three cups flour, one-half cup boiling water, one-half teaspoonful baking powder, one teaspoonful salt, one scant cup shortening. (One-half teaspoonful if salted butter is used.) Put salt, baking powder, and flour in sifter. Put shortening in mixing bowl, pour boiling water over it and beat with a fork till creamy. Sift in the flour mixture. Stir all together and roll out what is needed. This amount makes four crusts, and any dough left over will keep admirably for several days wrapped in waxed paper and kept cool.—Mrs. E. O. Smith, Los Angeles.

HEAVENLY HASH

Nearly one pound of marshmallows cut in halves, one teaspoon vanilla extract, three-fourths cup peanuts cut in halves, eight squares of sweet chocolate, tin covered with wax paper. Put marshmallows, with a little warm water, into a double boiler and let melt. When thoroughly melted, add the vanilla. After cutting the sweet chocolate into small bits, mix with a little warm water and put into another double boiler and let melt. When melted add the chopped nuts. Pour a layer of the chocolate and nuts, three-eighths inch thick, into the tin. Let this layer cool a little, to prevent running together, and then pour on a layer of the marshmallow, three-fourths inch thick. When the second layer is cool enough, add the third and last layer, of chocolate, three-eighths inch thick. Set aside to cool; and when consistently cool, cut in squares.—Miss Freeda Mai L'Allemand, Los Angeles.

WALNUT BUTTER

Mrs. A. E. Ranney says that she finds that here in this walnut country very few persons are familiar with walnut butter and she sends us her favorite formula:

Drop shelled walnuts into boiling water. Boil for about fifteen minutes, drain out and dry in cloth for about half an hour. Then grind in grinder using medium fine knives, add a little salt and salad oil if you like it. This is good for sandwiches as the boiling takes away any bitter taste of the brown skin.—Mrs. A. E. Ranney, Los Angeles.

FUDGE CHOCOLE

Two cups granulated sugar, one-half cup white syrup, three-fourths cup sweet milk, two tablespoonfuls butter, one tablespoon vanilla, one cup chopped nuts, or two tablespoonfuls peanut butter. Put the sugar, syrup and milk on a moderate blaze, and let cook eighteen minutes. Take the mixture off and beat, adding butter, vanilla and nuts, for five minutes. Then turn out in waxed tin to cool. When cool, cut with hot knife, to prevent ragged edges.—Miss Freeda Mai L'Allemand, Los Angeles.

SWISS PASTRY

Cream one-fourth cup butter or shortening, add one-fourth cup sugar, one egg unbeaten, pinch of salt, one-half teaspoonful baking powder. Mix well, stir in sufficient flour to make a paste just stiff enough to handle. Roll out. Line pie plate with paste. Add filling and cover with crisscross strips of paste. Brush paste over with egg and milk and bake in a slow oven until filling is cooked, and pastry well browned. This sweetened, cooky-like crust is especially good with a tart fruit filling such as cranberries, currants, rhubarb or apple. It makes a novel dessert, a cross between a pie and a cake. An excellent apple filling is made as follows: Peel core and slice six or eight apples. Cook to a rich marmalade with one-half their weight of sugar, the grated rind and juice of one lemon and one-sixth part of a grated nutmeg. Also one-half cup water. When nearly cold add two beaten eggs and one-half cup cream. Thirty-five to forty minutes are required to bake this filling.—Mrs. Otto Wartenweiler, Los Angeles.

MINCE MEAT

English recipe, very fruity and nice in flavor. One pound cored and chopped apples, one-half pound beef suet, one-half pound brown sugar, one-half pound seeded raisins, three-fourths pound currants, one-fourth pound mixed candied peel, grated rind and juice of a lemon, one-half a grated nutmeg, or one rounded teaspoon of ground nutmeg. If liked all fruit peel and suet can be put through a meat grinder, it is much quicker and blends more thoroughly than when hand chopped. If made one month before using the flavor is much improved. Put in Mason jars with rubber bands on. Do not fill jars too full to allow for swelling. Not cooked before using.—Mrs. Walter F. Gibson, Pomona, Cal.

SAUCISSONS DE CHOCOLAT

Take two cakes of sweet chocolate, put in a pan, and the pan in another larger one of hot water. Leave on the stove until thoroughly melted, then keeping it in the pan of hot water, take to the table and pour in honey until the chocolate is easily molded. Mix in a cupful of blanched sweet almonds cut into pieces about the size of a pea, a pinch each of powdered cloves and cinnamon. Then mold with the hands into rolls about five inches long and an inch thick, wrap in tin foil cut previously into sheets of the right size. Put in the refrigerator to cool. The little sausages will keep for months, and in fact grow better with age. To serve them, slice into thin slices, and put in a dainty bonbon dish.—Mrs. Lilla W. Sickler, Los Angeles.

SANDWICHES

THE SANDWICH DRESSING

Place the milk, into which the flour has been poured as a smooth cream, over the fire stirring constantly until it boils. Take off the fire and stir into the well-beaten egg. Add the butter, honey and spices and mustard. Cook slowly until thick and set aside to cool. When cold add the juice of two large lemons or enough juice to reduce the dressing to the consistency of very thick cream. Add a dash of cayenne and salt and paprika to taste. Stir vigorously with an egg beater for three or four minutes.—Mrs. C. W. Hudson, Alhambra, Cal.

WHITE BREAD SANDWICHES

Cut four slices, thin and straight. Over the first slice place two teaspoonfuls of finely browned sausage meat, then a teaspoonful of a dressing made of finely cut onion and one large dill pickle, little sweet pepper and vinegar. On top place the second slice of bread. On this one fried egg, both sides finely browned, then the dressing as before. Now the third slice of bread placed on the top of the egg. On this slice put finely chopped raw beef steak, then a little salt and the dressing. Cut in any shape you wish, then place the fourth slice.—Mrs. M. H. Morse, Los Angeles.

SANDWICH A LA CALIFORNIA

One head of lettuce, one-half pint of finely cut raisins (the sticky, candied kind), one-half pint of finely rolled English walnut meats, two dozen ripe olives, three large lemons, two tablespoonfuls of honey, one large egg, three-fourths teacup (3-8 of a pint) very rich milk, two teaspoonfuls butter, one-fourth of the quarter-size measuring teaspoon (which equals "a pinch") of the following spices: Cloves, nutmeg, cinnamon. A little less of ginger. Salt, paprika to taste, and a dash of cayenne. One teaspoonful of flour. Twenty-four slices of bread. This will make twelve large sandwiches. Cut in two (but not diagonally). Cut the raisins very fine with a pair of scissors. Cut olives in thin strips as needed, allowing two olives to one large sandwich. Butter the bread before cutting from the loaf and make the large sandwich, trim edges and cut in two. Upon the buttered slice of bread spread a generous portion of the sandwich dressing, a sprinkling of nut crumbs, an even generous layer of raisins, another generous spreading of dressing thickly strewn with nut crumbs. Place on top, the thinly cut strips of two olives, spread the top slice of buttered bread with a thin spreading of dressing and press lightly upon the fruited slice. Cut in two and fold in a crisp leaf of lettuce that has been dipped (and well shaken afterward) into diluted juice of one lemon. Trim unsightly edges and fasten lettuce by a band and bow of yellow baby ribbon. Eat everything but the ribbon.—Mrs. C. W. Hudson, Alhambra, Cal.

BROWN BREAD SANDWICHES

Four thin slices of brown bread. On the first one put finely chopped cold ham, or cold salted tongue. Over this place one teaspoonful of mayonnaise dressing with olives cut very fine and small sharp pickles. Then place the second slice of bread. On this place two finely cut hard-boiled eggs, then the same dressing. Then place the third slice of bread. On this two tablespoonfuls of thoroughly baked beans, then the dressing and the fourth slice of bread. Place on top, press down to keep them in place then cut crosswise, as they hold better that way.—Mrs. M. H. Morse, Los Angeles.

NUT BREAD SANDWICHES

Cut four thin slices of home made "nut bread." Take one slice, place on this two preserved nectarines, then one small teaspoonful of mayonnaise dressing. Second slice of nut bread. Put on top of this preserve, then on that slice put a large spoonful of chopped pineapple, then teaspoonful of mayonnaise dressing. Third slice of bread. Put on top of this pineapple and on that two halves of preserved pears, then teaspoonful of dressing and on top of that the fourth slice of bread. Press down so all will hold and cut crosswise or any shape you wish. Pimiento cheese goes well with these sandwiches.—Mrs. M. H. Morse, Los Angeles.

SPANISH RECIPES

CHICKEN TAMALE PIE
FIRST PRIZE

One chicken four pounds, six cupfuls stock from chicken, one teaspoon chili powder, one teaspoon paprika, four teaspoons salt, one and one-half cups of ripe olives cut fine, two cups rich milk, one and one-half cups yellow cornmeal.

Cover chicken with very hot water, cook until tender, remove skin and bones, cut light and dark meat, mixing it equally. Bring stock to boil, add salt, chili powder and paprika, stir until smooth. Add milk and cook until it will drop readily from spoon. Fold in olives and chicken, put in greased baking pan and bake twenty minutes in moderate oven.

Serve with chili cream sauce made as follows: Melt two tablespoons butter, add tablespoon flour, blend together and add one-half teaspoon chili powder, saltspoon of salt and cook until it thickens in one and one-half cups milk. Add three tablespoons finely cut pimentos. Cook five minutes and serve hot with tamale pie.—Miss Minnie C. Childs, Tustin, Cal.

MOLE WITH PORK, CHICKEN OR TURKEY
SECOND PRIZE

One pound dried dark chiles (Chili Pasilla), one-half pound blanched almonds, four slices dried bread, one tablespoon of unsweetened chocolate, the Mexican herbs following, two tablespoons ajunjoli, two tablespoons conimo, one tablespoon oregano, one can tomato sauce, one teaspoon cinnamon, four large cloves garlic, one onion, one teaspoon chili powder, one teaspoon salt.

Cut three pounds lean pork or a hen in piece and cook until nearly done, have one quart of liquid when at that stage. Remove stems and seeds from chili peppers, cover with water and cook twenty minutes, when cool enough to handle remove skins. Cook in hot fat. Brown almonds, herbs and bread separately in hot fat also garlic and onion which have been cut fine. Grind all but the meat in a food grinder, making a paste. Mix all ingredients together, add cinnamon, chocolate, chili powder and salt, mix in tomato sauce, pour over meat and cook slowly one hour. The herbs may be bought at any Mexican store. Should be eaten with tortillas.—Mrs. Wm. H. McCord, Los Angeles.

RISSOTTO

One onion, sliced; two tablespoons fat; one cup of tomato; one cup of rice or macaroni; two cups of boiling water; one-half cup of grated cheese.

Brown the onion in fat, add the tomato and simmer ten minutes. Wash the rice and add rice (or macaroni), the two cups of boiling water and the cheese to the tomato. Pour into a pudding dish and bake one-half hour.

SPANISH RAREBIT

One-half pound of cheese cut fine. One egg, a lump of butter about the size of a small egg, one-half cup of milk, one teaspoon of chili powder, a pinch of salt, a pinch of mustard, or one-half teaspoon of prepared mustard. Place butter, chili powder, salt and mustard in a saucepan or chafing dish. Stir thoroughly, then add cheese and stir constantly until cheese is melted. Have the milk hot and add slowly; lastly add the beaten egg and stir until thickened. Serve on toast or crackers.—Mrs. W. E. Gillett, Alhambra, Cal.

SPANISH OMELET

Spanish omelet is made in the usual way, but filled before folding with a mixture of stewed tomatoes (canned or fresh), a sweet green pepper which has been seeded, parboiled and minced; a teaspoonful of finely minced chives, and a minced mushroom, all seasoned to taste, cooked together for one minute, then poured upon the omelet as it lies flat upon the dish. The omelet is then folded over the mixture and if there be more than it will hold the rest is poured around it.—Mrs. W. B. Randolph, Los Angeles.

MACARONI

One pound potatoes, one pound flour.

Boil the potatoes, mash and knead with the flour, adding enough flour to make a stiff dough. When smooth and soft, cut off strips, then cut these strips into smaller pieces. Cook in boiling water for twenty minutes.

CORN TAMALE

One can corn, three-fourths cup white cornmeal, one and one-half cups milk, one teaspoon salt, eighteen ripe olives, one-half chopped onion, one chopped green pepper (medium size), butter size of an egg melted, 15-cent can tamale paste, one and one-half cups or use canned pimiento put through a sieve (one cup).

Butter baking dish well and bake in very slow oven first half-hour. Then increase heat the last half-hour, until cooked through and browned.—Helen Jackman, Los Angeles.

STUFFED CHILIS

Remove the seeds from six long green chili peppers. Boil in water for fifteen minutes. When cool enough to handle fill with rich cheese. Beat one egg, dip the stuffed chilis in the beaten egg, then roll in breadcrumbs. Fry in deep fat and when brown place on a platter and serve with sauce made from one can of tomato sauce, one cup of water, two cloves of garlic cut fine, half onion cut fine. Cook the garlic and onion in two tablespoons of butter, add the tomato sauce and one-half teaspoon chili powder. Cook all together fifteen minutes.

FILLET OF BEEF, MEXICAN STYLE

Three pounds of beef tenderloin, two dozen shelled almonds browned, one clove of garlic, raisins, almonds, one can of tomato sauce, salt and pepper. Make incisions with sharp knife here and there in the fillet. Alternate raisins and almonds in these incisions. Braise the beef, grind the browned almonds to a paste, also garlic. Add tomato sauce, chili powder, salt and sugar, also two cups of water. Simmer slowly for one and one-half hours. Thicken gravy if necessary, or add more water if necessary.—Mrs. Wm. H. McCord, Los Angeles.

SPANISH POPS

One pound loin pork, ground very fine; season well with salt and pepper, knead with the hands ten minutes, shape into four balls, flatten till one-half inch in thickness, fry slowly till browned on both sides. One pound tomatoes, remove skins by letting stand in boiling water one minute, cut in pieces, put in sauce pan with one medium sized onion, one small sweet pepper cut fine, salt and pepper to suit taste; boil slowly twenty minutes; press through fine sieve, heat to boiling point, pour over pops, serve immediately.—Lottie E. O'Connor, Los Angeles.

CHILI SAUCE

Remove the seeds and part of the veins from twelve red peppers. Put in oven for two minutes then put them in enough boiling water to cover them for fifteen minutes. Grind through a meat grinder or mash them well with a potato masher, then pass through a colander. Add salt to taste, a clove of garlic, chopped very fine, a half teaspoonful of oregano, one teaspoon olive oil. The sauce should be of the consistency of cream. This sauce with the addition of a little vinegar, and a few olives, makes a delicious sauce for roasts, etc.—Mrs. John Janssens, Los Angeles.

HOT TAMALE PIE

Two cups of cornmeal. Six cups of boiling water. One tablespoon fat. One onion chopped. One pound of chopped meat. Two teaspoons salt. One-fourth teaspoon pepper. Two cups tomatoes. Add cornmeal and one teaspoon of salt to boiling water. Boil five minutes and cook over boiling water for forty-five minutes. Melt the fat, add the onion and cook until browned. Add the chopped meat and if raw stir until the red color disappears. Add one teaspoon pepper and one teaspoon salt and the two cups of tomatoes to the meat. If convenient, a green or red pepper cut in strips may be added. Eighteen ripe olives and thirty raisins will improve the flavor but are not necessary. Grease a baking dish. Put in a layer of the corn meal mush, pour in the meat mixture, cover with the mush and bake one-half hour.—Mrs. Helen E. Root, Pasadena, Cal.

SPANISH EGGS

Remove the seeds from two or three chili peppers and cook in a little hot fat until tender, then cup up four tomatoes fine, add to the peppers with a little salt, let cook a few minutes, then add four eggs, mix well and serve hot.—Mrs. W. O. Lester, La Verne, Cal.

BEEF LOAF

One can Spanish pepper, three green peppers clipped small with scissors, one pound hamburger steak, one-half pound pork sausage, three eggs, two cups cracker crumbs, two cups milk, one tablespoon salt, one scant tablespoon pepper, one tablespoon butter, one can tomatoes poured over meat after it has been made into a loaf, pressed tightly together. Bake in one loaf in medium oven two and one-half hours.—Mrs. H. A. Datesman, Long Beach, Cal.

SPANISH OMELET

Put two tablespoonfuls butter into a shallow frying pan, add two tablespoonfuls of chopped onion, cook slowly without browning, add a chopped Spanish pepper and a half pint of stewed tomatoes. Cook slowly while you make a plain omelet; allow two eggs to each person, beat whites separately until stiff. Then add the well beaten yolks, add as many tablespoonfuls of water as you have eggs, put one tablespoon of butter into frying pan, when hot turn in the egg mixture, shake a moment and add a little salt; set in oven for a few moments, when slightly browned take from the oven, fold and turn on heated dish, pour around the sauce from pan and serve.—Mrs. A. P. Johnson, Pasadena, Cal.

ENCHILADAS

Take two pounds round steak, cut in small pieces and brown in a kettle, cover with boiling water and add a sliced onion, a clove of garlic, a bay leaf, three large red peppers and one can tomatoes or the same amount of fresh tomatoes. Season with salt and cook three hours. (If you haven't the red peppers, one tablespoon chili powder will answer.) When meat is tender drain off sauce and thicken with browned flour. Keep hot while preparing the following.—Mrs. Donna Hubbard, Glendale, Cal.

TAMALE PIE

Take three pints of left-over stock, let come to boiling point. Stir in one and three-fourths cups cornmeal slowly, stirring constantly, until thickens like mush. Fry one pound hamburger to a light brown with one onion minced fine. Add one large can tomatoes, two bay leaves, one rounding teaspoon of chili powder, tablespoon sugar, salt to taste. Cook on top stove twenty minutes or until thickens. Take a baking dish and put a layer of the mush, then a layer of the meat mixture; over this sprinkle a few seedless raisins, repeating until all are used, having the mush on top.—Mrs. F. A. Osborn, Los Angeles.

TAMALE PIE

(My Best Spanish Dish)

One pound beef, one pound pork, one teaspoon salt, one clove garlic, one-half teaspoon pepper, and boil all together with four quarts of water, one pound finely chopped suet, lastly, four cups corn meal, one cup graham flour, four tablespoonfuls chili powder mixed with meal. Add one teaspoon baking powder; mix to a stiff dough with boiling water, line greased pan with dough one-half inch thick, pour over broth, from meat, sprinkle with suet. Add two teaspoonfuls chili powder to this broth and one quart ripe olives, add the meat and make patties of dough for top, bake two hours and serve with sauce.—Mrs. Max. H. Green, Los Angeles.

SPANISH OMELET

Six eggs, one tablespoon chopped pimiento, two tablespoonfuls chopped cheese, two tablespoonfuls chopped olives, one can Spanish tomato sauce.

Beat eggs well and add two tablespoonfuls cold water, pour into hot fat lifting edges as it cooks, and letting soft part flow under. This will prevent scorching. When it is no longer soft enough to run, turn fire low, and spread chopped onions, cheese, olives, pimiento, and pour part of the hot tomato sauce over the omelet and fold together. Lift carefully onto a platter, pour the remainder of hot Spanish sauce over and garnish with crisp slices of bacon. Hot French rolls are especially good served with this dish.—Mrs. A. W. Huskins, Glendale, Cal.

SPANISH STEAK

Butter a baking pan well. Put in a nice flank steak. Slice onions all over it, add salt and paprika to taste, then slice potatoes over the onions, add sliced pimientos over the potatoes, also sliced green pepper, and a little more salt, and paprika, then add mushrooms, then add a can of tomatoes, juice and all; dot with bits of butter, and lastly a thin covering of crumbs or grated cheese if preferred. This is a regular meal. —Mrs. E. B. Easter, Lankershim, Cal.

ENCHILADAS

Have ready two cupfuls of cold chicken (cooked) and cut into small bits, over which pour the juice of a lemon, and sprinkle with chopped parsley, also chop two onions very fine and three hard boiled eggs. Grate a pound of good cheese, wash a cupful of raisins and dry them, have three dozen green or ripe olives handy, and some chili sauce piping hot. Make a thin corn meal pancake, six inches across, dip in the hot chili sauce, lay on a platter and on one-half of it put a little of the onion, egg, chicken, cheese, two raisins, one olive and last a spoonful of the sauce. Fold over the other half and roll slightly. When they are all finished sprinkle cheese over all and pour over them what chili sauce is left.—Mrs. E. Fullinwider, Baldwin Park, Cal.

AMERICANIZED CHILI AND BEANS

Grind one and one-half pounds round steak with two good sized onions, in the coarse knife of food chopper, cut up three kernels of garlic, place in iron skillet and brown, without adding water or fat, after this is well browned, add one large can tomatoes, a small can pimiento, cut up fine, seasoning to taste and allow to simmer slowly for about two hours. Chili powder can also be used, about one teaspoon. About a half hour before you serve this, open a can of red kidney beans and allow to cook with mixture. If you like it very hot, add about a tablespoon of green chili pepper. Dried red chili beans can be used; they should be soaked and boiled in salted water until tender.—Mrs. M. A. Charlston, Los Angeles.

BAKED HALIBUT SPANISH STYLE

Two and one-half pounds halibut, two inches thick. Butter well a roasting pan, place in the buttered pan, the fish, adding one cup tomatoes, canned or fresh, one thinly sliced onion, one chopped green pepper (seeds removed), one cup water, three tablespoonfuls butter, salt and pepper as desired. Bake slowly from thirty to forty-five minutes. Served with potatoes, put through ricer.—Mrs. L. S. Cooper, Glendora, Cal.

CHILI VERDI CON CASA

Ingredients: Three onions, nine green peppers, seven or eight tomatoes, one large rounding tablespoon of lard (or other shortening) and a large cupful of broken cheese. Peel onions and slice, fry in lard till brown; heat green peppers in oven or boil so as to loosen skin, peel, and remove seeds, add to the onions; peel tomatoes, add to the other ingredients and stew for half an hour or more, when the broken or grated cheese is to be mixed in and when melted the dish is ready to serve. Chili verdi con casa is served with chicken, stewed or boiled meat, or may be eaten with vegetables. This recipe is from Chihuahua, Mex.—Mary Blake Weaver, Visalia, Cal.

TAMALE PIE (Original)

Two oxtails, three quarts water, one-fourth pound butter, two cups yellow corn meal. Cut in one-half inch pieces, two onions, two large tomatoes, or one pint can, one green pepper. One teaspoonful paprika, one teaspoonful ground cloves, one teaspoonful salt, dash of cayenne pepper, one-half pint olives and a few raisins if desired. Sear the oxtails in a frying pan, let simmer until tender in one quart of water, remove meat from bone and boil again with onions, tomatoes, pepper and all the seasoning for fifteen minutes. Thicken with flour and add olives and raisins. To two quarts of boiling salt water add slowly two cups of corn meal with the butter, stirring constantly for fifteen minutes. Line a baking dish with one-half the corn meal, pour in the meat concoction, cover all with the balance of the cornmeal and bake in quick oven fifteen minutes.—Mrs. Edwin Rhodes, Chino, Cal.

SPANISH SANDWICHES

Chop fine, one small onion, nine olives, one green pepper, one sour pickle, one cup grated cream cheese, add little salt, and enough mayonnaise or mustard dressing to form paste and spread between thin slices of buttered bread.—Virginia W. Scovill, Los Angeles.

SPANISH STEW

Cut in small pieces, two pounds of beef and fry in two tablespoonfuls of lard or drippings, with one large onion sliced thin and one or two chili peppers from which the seeds have been removed, and brown the onions and peppers, when meat is brown add salt to taste and a quart of tomatoes and cook until meat is tender.—Mrs. W. O. Wester, La Verne, Cal.

ENCHILADAS (Not Hot)

Split open three chili peppers that have been dried, remove seeds and veins running lengthwise, soak two hours. Add two cups fresh water and simmer one hour. Separate and chop six hard-boiled eggs. Finely chop one-half pound strong cheese. Slice and fry to light brown, four large onions. Add two tablespoonfuls flour and brown. Add one small can Spanish tomato sauce and one-half can water. One cup of chili juice and one of the peppers finely chopped. One teaspoon salt. Let all simmer until the consistency of thick gravy. For cakes, take two cups cornmeal, three-fourths cup white flour, one teaspoon salt, one teaspoon baking powder and cup water. Mix all together. Add one tablespoon melted shortening and two tablespoons of the cheese. Take piece size of an egg and work with hand to size of an ordinary pancake. Add more water if necessary. Fry to light brown in plenty of grease. Place these on individual dishes, cover with sauce, then add the cheese, about two tablespoonfuls on each, same amount of the egg whites and then the egg yolks. This makes a very pretty dish when served with potato salad in tomato cups, which are made by slicing off the tops of tomatoes, very carefully scooping out the pulp and refilling with potato salad and setting all on lettuce leaf. —Mrs. George P. Wells, Pasadena, Cal.

SPANISH RICE AND SHRIMP

One cup boiled rice, two tomatoes and one-half onion fried together, seasoned with paprika, white pepper, one-half teaspoon sugar, one-half chili pepper; mix with rice, add four tablespoonfuls of grated Swiss cheese, one cup of cooked shrimps, cook all together on back of stove one-half hour, season with salt to taste, this is nice to eat hot or cold. —Miss Lillian Kuster, Long Beach, Cal.

FRIJOLES OR CHILI BEANS (Original)

Soak four cups dry kidney or brown beans over night, the next morning boil ten minutes in salted water, drain off water and cover again with fresh boiling water; add two cups fresh pork, part lean and part fat which has been run through meat grinder or cut up fine; add one whole garlic, one large onion, cut fine, one-third dozen chili peppers which have been cooked previously only using soft part; add one teaspoonful tabasco sauce, a little paprika, a pinch of cayenne pepper, salt to taste and boil all one hour, then add one can tomatoes and boil all together very slowly on back of stove for several hours.—Miss Lillian Kuster, Long Beach, Cal.

TORTILLAS

Mix together one quart of flour, one teaspoon salt and one tablespoon lard with enough water to make like biscuit dough. Divide into small pieces (this makes one dozen) and roll out into rounds the size of a breakfast plate. Fry in hot fat, but not too fat for they must not brown. Now chop the meat fine. Also prepare grated cheese. Dip tortillas one at a time into hot chili mixture. Place on plate and sprinkle with grated cheese, then on one side place a little of the meat, a teaspoon of grated onion, or chopped very fine, two ripe olives, sliced hard-boiled eggs, and a tablespoon of sauce; roll up and place in dripping pan when all are completed, pour over the sauce that is left, grate over another onion and sprinkle well with grated cheese and put in hot oven for ten minutes. Serve garnished with parsley, hard-boiled eggs, sliced and ripe olives.—Mrs. Donna Hubbard, Glendale, Cal.

SPANISH SAUSAGE

Take one pound pork sausages in links, parboil in pan of water and brown lightly, add one can tomatoes, two chili peppers, two medium onions slowly one hour, being careful not to chopped fine, also green pepper, cook slowly one hour being careful not to have tomatoes cook all away. Serve with mashed potatoes.—Frances McDonald, Los Angeles.

SPANISH TOMATO CANAPES

Take six slices of buttered toast, six slices of tomato, one-fourth inch thick. Spread each slice of tomato with the following mixture. Cook one clove of garlic, one small onion, six pitted olives, one green pepper, one pimiento all chopped very fine, for three minutes, in two tablespoonfuls of olive oil or buttered. Then cover with a thin slice of American cheese, sprinkle cheese generously with paprika, on top of cheese put two small strips of bacon. Put in hot oven till bacon is crisp. Serve on a lettuce leaf.—Mrs. H. R. Hall, Los Angeles.

TAMALE PIE

One pound of beef neck, one pound of shoulder pork, cut in small pieces. Cover with water and cook one hour, add to meat, the pulp of one and one-half dozen dried chilies, leaving out a small portion of this pulp for crust, three dozen olives, three dozen raisins, three cloves of garlic chopped fine, one-half teaspoon salt. When meat is cooked thicken with one tablespoon cornmeal.

Crust for Pie

Put in cooking pan, two-thirds cup of olive or salad oil, one pint water, one-half teaspoonful salt, when boiling add one cup cornmeal, and remainder of chili pulp. Cook ten minutes. When cornmeal is cool enough to handle, line bottom of baking dish, also sides, with cornmeal mixture, pour in meat, cover top with little patties of cornmeal. Bake three-fourths hour.

Chili Pulp

Take the dried red chilies, wash, remove seeds, cook until tender in little water, put chilies through meat grinder, then through strainer, pulp is then ready to use.—Mrs. George P. Bryce, Oxnard, Cal.

SPANISH CORN

Mix two tablespoonfuls of flour into two cups of corn, salt to taste, cook fifteen minutes, add one teaspoon of chili powder, pour into a serving dish, add one cup of grated cheese, one onion chopped fine, one dozen olives cut up; heat one small can of tomato sauce and put on top, a little garlic may be added if one likes.—Mrs. Difani, El Centro, Cal.

TAMALE PIE FOR APARTMENT DWELLERS

One can corn, one can chili concarne, one can Spanish tomato sauce, one can chicken tamale, one can mushrooms or mushroom sauce, one small bottle stuffed olives. Chili pepper, garlic, salt to taste. Mix and pour into dish lined with cornmeal mush, three-fourths cup cornmeal, three cups boiling water, salt and garlic. Bake slowly. Left over meat, beans or Spanish rice may be used instead of chili concarne.—Ruth Esterly, Los Angeles.

MEXICAN CODFISH

Saute to a pale yellow a small onion, chopped fine, in three tablespoonfuls of butter; add two tablespoonfuls of flour, half a green pepper minced, and a cupful of stewed and strained tomato pulp. When the sauce reaches boiling point, add half a pound of flaked codfish, previously slightly freshened and parboiled. Simmer slowly for ten minutes and serve very hot, garnished with triangles of fried bread.—Mrs. B. C. Travis, Los Angeles.

PEPPER RELISH FOR SOUP OR MEAT APPETIZER

Twelve green peppers (remove seeds), twelve red peppers (remove seeds), sixteen medium size silver onions. Put all through a meat chopper. Pour boiling water over twice. Let the boiling water remain five minutes the first time. Then drain through a colander. Pour on a second supply of boiling water. Let it remain on ten minutes. Drain through a colander. Then add to the mixture twelve tablespoonfuls of salt, two cups of granulated sugar, one quart of vinegar, not too sharp. Cook twenty minutes. Keep it covered while using, it loses strength very soon.—Miss M. E. Gillespie, Los Angeles.

COMATE Y PINA

Boil one pound sweet potatoes until very tender, peel and press through a sieve. Keep hot while preparing the following syrup: Dissolve two cups cane sugar in half cup hot water, boil until it spins a thread, add hot sweet potato and stir constantly until it is thick, then add one cup grated pineapple (use the fresh fruit if posible) and cook a few minutes longer. Serve cold in sherbet glasses.—Miss Maud E. Butler, Los Angeles.

SPANISH CANAPES

Six circular pieces of buttered toast, one cup of finely minced white flesh fish, three small pickles, one tablespoon of Madras Chutney, two tablespoonfuls of Hollandaise sauce, two tablespoonfuls Parmesan cheese. Directions: Prepare circular pieces of buttered toast, a cup of any white flesh fish. The Madras Chutney moistened with Hollandaise sauce, and minced pickle, all pounded together. Spread this over the toast, and dredge with grated Parmesan cheese. Set in oven and bake for five minutes.—I. R. Lindsay, Los Angeles.

MEXICAN COLIFLOR
(Cauliflower)

Break apart the flowers of the cauliflower, and place in cold salted water for a short time. Dry in a towel without breaking the heads. Dip these well in flour, seasoned with salt and pepper. Have the whites of two eggs beaten to a dry froth. Dip the floured heads into the egg and again lightly into the flour, or dredge with flour from a shaker. Plunge quickly into smoking hot deep fat, and fry a delicate brown. Lift out onto absorbent paper, and keep hot till sauce is prepared. Serve with tomato sauce made as follows: (If possible grind the ingredients with pestle and mortar. Failing this, pass them through the fine grinder of the meat grinder). Two whole ripe tomatoes cut open and laid on a sieve to drain. Toast a red chili over the fire and remove the skin and every seed. A slice of onion and a clove of garlic, (if garlic is liked). Have two tablespoonfuls butter hot in the skillet and cook the finely ground pulp in it for a few moments. Season and pour over the cauliflower.—Winifred Spaulding, Claremont, Cal.

A SPANISH SALAD

A pound of avocado with three hard-boiled eggs, run through the ricer. Have the avocado, yolk and white each separate. To avocado, add a little sharp sauce and salt to taste. Mix with a fork loosely, showing color scheme of avocado, yellow and white, serve on a crisp lettuce leaf.—Miss Dorothy Fehlman, Anaheim, Cal.

SPANISH CHILI CON CARNI

One and one-half pounds round steak, chopped fine, four chili peppers, ten cents' worth of comena seed, three tablespoonfuls chili powder, one can tomatoes, two cups chili beans, four pips of garlic or one large onion, one tablespoon bacon grease, salt to taste. Method: Soak the red chili beans over night. In the morning cook until tender in plenty of water. Add the meat and cook slowly for one hour, then add garlic, tomatoes, peppers cut fine, and all the other ingredients except the chili powder. Cook fifteen minutes, then add about three tablespoonfuls chili powder, according to taste. Cook one hour longer, keeping kettle closely covered.—Mrs. Eugene F. Peterson, Los Angeles.

SOPA DE ARROZ
(Mexican Rice Soup)

Wash one cup of rice in several waters and spread on a paper to dry in the sun. Heat four tablespoonfuls of olive oil or lard in a thick skillet or aluminum kettle. When smoking hot add the cup of dried rice, stirring slightly till the rice is browned. Place the browned rice in a strainer till the surplus fat drains off. Return to the kettle with one cup rich soup stock, one cup thick strained tomato, one or two slices of minced onion, and the same of sweet pepper. Season to taste with salt and pepper. Cover closely and set the kettle where it will cook slowly without stirring until rice is thoroughly swelled and dry. Usually takes about a half hour. If there are small bits of meat in the stock so much the better. Some times hard-boiled eggs chopped fine are added just before serving. The addition of minced shrimps or lobster adds greatly to the flavor. This amount will serve four people.—Winifred Spaulding, Claremont, Cal.

SPANISH KIDNEY STEW

One large beef kidney, cut in small pieces. Cut one large onion, one small garlic, five chilipapenes, two teaspoonfuls of chili powder, one small potato, one large carrot, cut all in small pieces. Fry till real brown. Then pour over a small quantity of boiling water. Cook fifteen minutes, add salt and pepper; can't be beat.—Mrs. Frank Tuttle, Holtville, Cal.

CHILI SAUCE RADICAL

Eight quarts ripe tomatoes, two-thirds cup of salt, one-half cup of celery, one cup brown sugar, one quart vinegar, one and one-half tablespoonfuls allspice, one teaspoon mace, one tablespoon pepper, four red peppers, three large onions. Peel and cut up tomatoes. Chop the celery, red peppers and onions fine. Mix all the ingredients together, in the fireless cooker kettle and allow it to boil twenty minutes, then place in the cooker from eight to twenty-four hours. To put in one morning, and seal the next is often the most convenient. Remove from the cooker, bring again to a brisk boil, and seal in glass bottles or earthenware jars with wax or paraffine.—Mrs. C. C. Holliday, Los Angeles.

SPANISH SAUCE FOR MEAT OR FISH

One-half cup diced bacon, fried a light brown, add to this, one large onion, one clove, garlic cut fine and stir till a good yellow but do not scorch; add six ripe peeled tomatoes or one can solid pack, two green sweet peppers cut in long shreds, one-half teaspoon salt, one-quarter teaspoon black pepper and one-eighth teaspoon of red pepper, cook slowly at least one hour or more as the longer this sauce is cooked the better it is. To give this sauce the elusive and peculiar flavor that it is noted for, take the ripe tomatoes and the green peppers and roast slowly over a clear wood fire until the skins come off readily and then use as above directed. This is the original and of course better way, I have done both ways but find the latter the best. Serve over fish cooked any style or with roast meat. It is most excellent with pot roast.—Mrs. Chas. J. Garcia. Tempe, Ariz.

SQUASH, SPANISH STYLE

Take six or eight of the Italian squash, long green ones. Get young ones, about six inches long, cut off small end and scrape out center. Take one-half pound of veal or mutton and grind with a little fat, and mix with one-half cup of washed rice. Add a little salt and pepper. Stuff squash with rice mixture to within an inch of the end, so as to give rice room to swell. Place squash in large kettle and pour over the following mixture: Fry one large onion a golden brown and add one can of Spanish tomato sauce and one can of tomatoes, and season with one-half teaspoonful of salt, one-eighth of pepper, a pinch of allspice and one-half leaf of bay leaf. Then cook until done. Serve hot. A can of mushrooms added if one likes them.—Mrs. B. W. Harrison, Santa Barbara, Cal.

SAN ANTONIO TAMALES

One chicken, one-half dozen dried chili peppers, three buttons garlic, one can lye hominy, corn husks that have been scalded and soaked a couple of hours.

Boil chicken in sufficient water to cover, salting to taste. Wash and remove seed from peppers. Cover with boiling water and simmer until tender. Remove bones and skin of chicken and put meat, garlic and peppers through food chopper. Add one teaspooon salt and a little of the broth if very dry. Drain hominy and put through chopper. Add one-half teaspoon salt and the fat skimmed from the broth (there should be about one cupful). Beat until very light, adding a little of the broth occasionally. Spread a tablespoon of this paste on a piece of husk and put about two teaspoons of the prepared meat in the middle. Roll into a flat package about the size and shape of a man's two fingers. Wrap in more husks, folding the ends over, and tie with a strip of husk. Place in steamer and cover with wet cloth before putting top on. Return bones to broth, add two pints hot water and steam tamales over this two or three hours. When done, the broth should have become a thick, rich sauce, which should be strained and served with the tamales.—Mrs. J. E. Lloyd, Hollywood Cal.

SPANISH STEAK

Pound one cup flour into a flank steak, brown in butter, put in casserole and put one can tomatoes, one can Spanish red pepper shredded and two tablespoons butter over steak and cook from three to four hours. Salt and pepper to taste.—Mrs. H. A. Datesman, Long Beach, Cal.

SPANISH RICE PUDDING

One small can pimiento peppers, one cup grated cheese, two beaten eggs, one and a half cups milk, salt, butter, one cup rice. Cook one cup rice until done then wash through colander with cold water, beat eggs, add milk, and rice, cheese, and pimientos cut fine, salt to taste, put in covered dish dot with butter and bake about three-quarters of an hour. —Mrs. Edgar C. King, Los Angeles.

CHILI SOUP

Soak one cup California pink beans in cold water over night, drain off and add sufficient fresh water and cook slowly. Salt to taste. When nearly done add to the following: Take one pound of round steak and small piece of suet, run through meat grinder. Put meat in kettle on slow fire and add four cloves of garlic, cook until light brown color, add one pint of boiling water and the beans cook, on slow fire for two hours. Then add one pint of canned tomatoes and cook one-half hour longer. Season with one tablespoon of chili powder and salt to taste.—Mrs. C. E. Angstad, Arcadia, Cal.

BAKED SPANISH MACKEREL

Clean and prepare fresh mackerel for the oven. Braise well with olive oil, season with salt and pepper. Cut gashes across fish, put narrow strips of bacon on fish.

Spanish Tomato Sauce

Two tablespoonfuls of butter, two and one-half teaspoonfuls of flour, one pint of canned tomatoes, one medium-sized onion sliced, two whole cloves, one-eighth teaspoonful of grated nutmeg, one-half teaspoonful of salt, one-eighth teaspoonful of pepper, one-half teaspoonful of Worcestershire sauce. Boil five minutes, strain. Lay fish in pan, pour in sauce. Bake three-quarters of an hour for a four-pound mackerel. Delicious.—Mrs. C. H. Duhring, Los Angeles.

SPANISH TONGUE

Boil a fresh tongue and when cold cut into thin slices; take one pound of sweet red peppers and boil with a pinch of salt; drain, remove the skin and rub through a colander; add salt, one teaspoonful of onion juice and fry in lard for five minutes; when cold, mix with two tablespoonfuls of vinegar, one pound of ripe olives; pour over tongue and serve.—N. Sampson, Los Angeles.

BAKED MEXICAN RAREBIT

One cup of hot or cold, boiled rice, one cup canned corn, one cup cooked tomatoes, one-half green pepper cut in shreds, two eggs beaten until light, one tablespoon chopped onion, one-half pound grated cheese, one-half teaspoonful salt, one-half teaspoonful paprika, two eggs beaten until light. Mix ingredients well; then place in greased baking dish. Sprinkle with buttered bread crumbs. Bake in moderately heated oven for thirty minutes.—Bertha Seller, Los Angeles.

SPANISH EGGS

Three slices of bacon, one large onion chopped fine, one clove garlic, one chili pepper chopped, one can tomatoes, one cup mild cheese chopped, pinch of sugar, six eggs. Cut bacon into small pieces and fry crisp. Add pepper, tomatoes, and seasonings. Cook until somewhat thick. Add cheese, and when melted, break the eggs into it, as though for poaching. Baste with sauce. Have fresh toast on a hot platter, and when eggs are cooked, place them on the toast and pour the gravy over. —Mrs. Carl T. Long, Los Angeles.

TENDERLOIN SOLE SPANISH

Place in a saucepon half a pound of finely chopped salt pork, add two sliced onions and cook a light brown. Add two chopped chili peppers, half a can of tomatoes and a seasoning of salt. Cook until all are tender, thicken with one teaspoon of cornstarch and remove from the fire. Put two tablespoons of olive oil in a saute pan, heat and lay in the slices of sole that have been rolled in corn meal. Fry a nice brown. Place the cooked fish on a hot platter and pour over the sauce. Garnish with lemon slices and branches of parsley.

SPANISH HEDGEHOG

Thoroughly saturate a round sponge cake with grape juice. Stick all over the surface blanched almonds, cut into strips; pour around it a cold rich Spanish sauce, made of six eggs, one pint of milk, one teaspoonful of sugar and one stick of cinnamon; boil until thick. — N. Sampson, Los Angeles.

SPANISH DISH

Two pounds of small Lima beans, parboiled in salted water until tender. Heat one tablespoonful of bacon fryings in a saucepan and slice in two good sized onions, stirring until done. Take one medium can of tomatoes, add onions and one level teaspoonful of Chili powder and put in the beans. Cook all until the tomatoes are done.—Mrs. Ella F. Lash, Santa Ana, Cal.

PEPPER FRITTERS

Roast and peel ten green chili peppers, split and remove seeds. Chop together three-fourths pound beef, one-fourth pound pork, one tooth garlic, sprig of parsley, five tomatoes. Fry two small slices of ham or bacon. Cut in small pieces, add the above and season with salt, pepper, one tablespoon vinegar, one tablespoon capers, two tablespoonfuls almonds, few raisins and pinch of sugar. Cook slowly about an hour and fill the chilies. Beat the yolks and whites of three eggs separately, then beat together. Roll chili in flour, then in egg and fry.—Gertrude Harman, Los Angeles.

SPANISH TRIPE

One and one-half pounds tripe, one large can tomatoes, one can green peppers (or less), one pint (one large can) hominy (large grain), two onions, two cloves of garlic, two tablespoonfuls vinegar, two tablespoonfuls lard, salt to taste. Add vinegar to water in which tripe is boiled. Cook until tender and cut in small pieces. Fry onions and garlic in lard, but do not brown them. Add tomatoes, pepper and hominy, to this add tripe and a little of the water in which it was cooked. Be careful not to make too thin. Cook well, about one-half hour and just before ready to serve, add green olives (whole), and just heat through.—Mrs. B. C. Bailey, Monrovia, Cal.

SPANISH ONION RABBIT

Boil two large onions until very soft, drain, chop and put into sauce pan with a small piece of butter, milk, salt, pepper, dash of Tabasco sauce, one teaspoonful of mustard, and one-half cupful of grated cheese; stir until hot and serve on toast.—N. Sampson, Los Angeles.

TOMATOES, SPANISH STYLE

Remove a thick slice from the tops of six firm tomatoes and remove the inside with a spoon. Cut this into bits, mix with a cupful of boiled spaghetti, season well with paprika, salt, parsley and onion juice and fill the drained tomatoes. Place in open baker with half a cup of olive oil and bake slowly about forty minutes. Serve tomatoes in lettuce leaves on crisp toast and pour the oil over them. Swiss cheese and rye bread are a suitable accompaniment.—Lora M. Le Hew, Monrovia, Cal.

CHICKEN PIE SPANISH

Cut up a chicken and boil until tender. Slice two onions and fry in the chicken fat, also two green peppers, cut fine; stir in one and one-half tablespoons of flour. Have ready four or five tomatoes, peeled and stewed with a little salt, put in a dozen or so ripe olives and stir all together with a small clove of garlic. Grate seven ears of corn, grease a baking pan, put half of the corn in the bottom of the pan, then the chicken and the other ingredients with a little of the gravy; put the remainder of the corn on top and bake to a light brown.—J. K. Goldwater, Los Angeles.

SPANISH CAULIFLOWER

Break into large pieces, large head cauliflower. Cook in salt water until tender; drain. While cauliflower is cooking, cook the following tomato sauce: One small can tomatoes, one large onion, cut up in small pieces, one-half can green chilli, one spray parsley, one bay leaf, salt to taste. When sauce is well cooked, strain through strainer. Beat yolks and whites of two eggs separately until very light and stiff; combine the two. Dip cauliflower in eggs, then cracker crumbs and drop in hot fat until a light brown. Serve with tomato sauce.—Mrs. R. G. McDougall, Kingman, Ariz.

SPANISH EGG PLANT

One box spaghetti boiled fifteen minutes, one-half good-sized eggplant boiled ten minutes, one-half onion, one-half green pepper, one-half good-sized tomato ground together. Two tablespoons (level) cream, one teaspoonful salt, dash of red pepper, bit of butter, and grated cheese.

Put in baking dish in layers, spaghetti, eggplant cut in pieces, ground pepper and onion, sliced tomato, salt and pepper. Repeat and have spaghetti on top. Then add grated cheese. Bake thirty minutes.

FRIJOLES

Take one cup of dark brown beans, cover with water and let soak overnight. The next day, drain and cover again with fresh boiling water to which you have added a little salt and eight small dried red peppers chopped fine. Let simmer for six hours. Then add one tablespoon of olive oil and let simmer for two hours, when it will be ready to serve. Do not add more water during the eight hours cooking. If properly covered with liquid and only allowed to simmer, the tablespoonful of oil will be sufficient to thicken the gravy to the perfect consistency.—Eileen Doyle, San Francisco, Cal.

SPANISH RABBIT

One rabbit, wild or tame, four tablespoonfuls shortening, one tablespoonful salt, three teaspoonfuls paprika, one teaspoonful pepper, one teaspoonful mustard, one tablespoonful butter. Take the rabbit and dress it well. Stand it in one quart boiling water fifteen minutes and take it out and dry. Cut the rabbit (the knife to follow outlines of limbs, this making four pieces, then halve the ribs and chest, by cutting down the spine and the remainder of the back in two pieces, making eight desirable pieces in all) and flour. Then fry in four tablespoonfuls shortening to a nice brown. Sprinkle with one tablespoonful salt and three teaspoonfuls paprika and one teaspoonful pepper and let it cook slowly one hour in one cup of water. In the last one-half hour of cooking, add one teaspoon mustard and one tablespoonful chopped parsley and one tablespoonful butter and serve on a hot platter. —Mrs. Jeannette Howard, Los Angeles.

SPANISH CANAPES

Six circular pieces of buttered toast, three cups of finely minced white flesh fish, three sweet pickles, one tablespoon Madras Chutney, two tablespoonfuls level Hollandaise sauce, two tablespoonfuls of Parmesan cheese. Prepare circular pieces of buttered toast. Make a mixture of a cup of any white flesh fish, the Madras Chutney moistened with the Hollandaise sauce and minced pickles all pounded together. Spread this over the toast and dredge with grated cheese. (Parmesan cheese.) Set in the oven and bake for five minutes.—Ida R. Lindsay, Los Angeles.

SPANISH BEANS

One pound pink beans, three onions, one quart water, one quart tomatoes, three dry sweet peppers, one ham hock, pepper and salt if necessary. Soak beans over night and parboil. Wash ham hock and if very salt parboil it also. Slice onions and wash and remove seeds from peppers. Stir all ingredients together and put over slow fire. Cook several hours or until it is a jelly-like mass. This is especially good if cooked in a fireless or pressure cooker. If preferred one pound of hamburger, browned in frying pan may be used in place of ham.—Mrs. J. L. Quiggle, Monrovia, Cal.

PICADILLO

One pound ground round steak, one pound ground pork. Mix well with beaten egg, salt and pepper and form in loaf. Put in pan with olive oil or butter and fry brown, then add four chopped onions, one chopped green pepper, one small can tomatoes and a pinch of thyme, salt and pepper. Simmer slowly. also stir occasionally. After simmering one hour, put in one dozen raisins, one small bottle stuffed olives, one-half dozen blanched almonds, two teaspoons capers, one can small peas. Simmer another half hour. Serve with rice, cooked as follows: Place one pound of rice in three quarts of fast-boiling salted water and a few drops of lemon juice. Boil twenty minutes. When grain feels soft, remove, drain and pour over a few cups of cold water, then drain and set rice in oven to dry for a few minutes.—Mrs. A. L. Hawk, Los Angeles.

SPANISH EGGS

Six eggs, one-third cupful stewed tomatoes, one tablespoon lemon juice, one teaspoon celery salt, two dozen ripe olives, one small onion, one teaspoon salt. Beat eggs slightly, put the tomatoes through a strainer and add to beaten eggs. Add lemon juice, salt, celery salt, and grated onion. Chop olives and add to the mixture. Turn into greased double boiler and cook, stirring occasionally until thickened. Serve with toast points.—Miss B. Berman, Los Angeles.

CHICKEN WITH CHILI

Cut up a tender fryer, and let it fry in lard until the chicken is a light brown. Be sure the lard is very hot before you put in the chicken. Take a deep pan and pour into it the chicken. To this add one onion which has been chopped fine, one tomato (or cupful of canned tomatoes), a bay leaf, one green pepper (not a bell pepper), one tablespoon of chili powder and half a cup of rice. This is much improved by the addition of a little okra cut fine, if you have it. Salt and pepper this mixture and add sufficient water to insure the rice cooking without sticking. About two quarts of water should be enough. Let this cook until the rice is well done. Pour into a casserole or other covered dish, if you have it, as it is better served very hot.—Mrs. Ethel M. Hosmer, Los Angeles.

RED PIMIENTOES BAKED WITH RICE
Spanish Dish

One can pimientoes, one cup rice (boil in one quart water, then cool it), one large onion, one-half cup cheese (ground or grated), one-half cup bread crumbs, two cups tomato sauce. Stuff the pimientoes with the cold rice, which has been mixed with ground raw onion and cheese and bread crumbs softened with a teaspoonful melted butter, salt and pepper. Then pour over the tomato sauce and bake forty-five minutes. To make tomato sauce: Brown slightly in olive oil a little onion and green or red pepper, then add one tablespoon flour, one teaspoonful sugar and salt, one pinch dry mustard and Worcestershire sauce, one and one-half cups tomato pulp. Cook until it has the consistency of gravy by adding water.—Mrs. Frank Dennis, Ventura, Cal.

SPANISH LOAF

Put into a large saucepan one large can of any good brand of hot sauce. One can of sweet corn, ten slices of bacon chopped fine, one cup of olive oil, one clove of garlic, one teaspoon of black pepper, one cup of ripe olives cut in half. Cook for fifteen minutes. Then add one cup of milk, two cups of yellow cornmeal, three unbeaten eggs. Cook fifteen minutes longer. Turn into a baking pan and bake about one-half hour. Serve hot if desired with tomato sauce highly seasoned with sweet peppers and onions.—C. F. Charlton, Pasadena, Cal.

SPANISH BEAN LOAF

One pound of Mexican pink beans, cooked in salt water until well done. Put three heaping tablespoonfuls Crisco in a skillet (iron preferred), slice on large onion, one clove garlic in this and cook but do not let brown. Then add your cooked beans and one quart of tomatoes, season with chili powder, one-third teaspoonful is enough. As this cooks, mash the beans with a fork or potato masher. Scrape from the bottom to keep from sticking or will burn. When cooked down well you can shake the skillet to form a loaf, let it brown on both sides. Turn on platter. Serve hot with Spanish sauce or slice cold for sandwiches. One hour's time to cook after it is in skillet.—Margaret Rulon, Los Angeles.

THE HOTTENTOT

Ingredients: One eggplant, one Bermuda onion, one bell pepper, one chili pepper, three large ripe tomatoes, three cups of partially stewed celery, five tablespoonfuls of fat, two drops of tabasco sauce. Remove the skins from eggplant, cut in thin slices, place peppers in hot water, for a few minutes, remove from fire and cut in rounds, scald tomatoes and remove skins, then slice, arrange, in a well greased baking dish, eggplant, peppers, tomatoes and onions, and celery, in layers, until dish is filled, pouring a tablespoon of melted fat and adding salt to taste between each layer of vegetables, pour remainder of fat over top, add tabasco sauce, cover with a lid and bake in a moderate oven forty minutes or until eggplant is tender.—Mrs. J. W. Lees, Los Angeles.

BAKED BEANS, SPANISH STYLE

Soak two cups of dried beans over night in cold water. Rub the beans with the hands and rinse in cold water. Cover with cold water and heat slowly to the boiling point. Simmer until nearly tender, adding one teaspoon soda. Drain and rinse with cold water. Arrange a layer of beans in a baking dish, sprinkle with finely chopped sweet red peppers and a slice of bacon, diced. Salt to taste. Continue layers until all the beans are used. Pour enough strained tomato pulp over the beans to cover them well. Bake in rather a quick oven two hours.—Mrs. E. S. Walker, Hollywood, Cal.

SPANISH STEW

Cut in small pieces, suet that comes with about two pounds of beef pot roast, put into iron kettle, to fry out with one small section of garlic. Cut meat in one and one-half inch cubes and fry in this fat until nicely browned, then cut up one onion, two green chili peppers, two good size tomatoes and put into kettle to simmer with meat over very low fire for two and one-half to three hours. If juice should cook away too fast, add a little water from time to time, but never more than the original amount of tomato juice. Either the garlic or onion may be omitted but are necessary for the true flavor. Salt to taste.—Mrs. W. H. Duvall, Los Angeles.

MANTECADO

In an enamel saucepan melt one cup of cane sugar, add one cup walnut meats and pour into a buttered pie pan to harden. When cold chop up fine. Crumble and dry in the oven until crisp one dozen macaroons. Scald one pint of milk in double boiler, thicken with yolks of two eggs beaten together, with one-quarter cup of sugar, add pinch of salt and then pour the hot custard over the stiffly beaten whites of two eggs, and set aside to cool. To one pint of very cold cream, add one-third cup of sugar, mix thoroughly, then add the cold custard mixture and flavor with maraschino and freeze. When about half frozen stir in the macaroon crumbs and half of candied walnuts, and finish the freezing. Serve with remaining half of candied walnuts, sprinkle over top of each portion.—Mrs. Maud E. Butler, Los Angeles.

CAPILITADA
(A Mexican Dessert)

Six slices of dry bread. Half pound of shelled almonds. One cup of seedless raisins. One pint of heavy syrup of banoche (Mexican crude sugar). Half cup of grated cheese. Cut the six slices of dry bread in two. Brown in hot fat until crisp. Brown the almonds in the hot fat. Arrange the bread in a dish, add almonds, raisins and pour over the hot syrup. Sprinkle with the grated cheese. This will serve six persons.—Mrs. H. M. Ross, Palms, Cal.

SPANISH SALAD

Peel and cut into small pieces two large ripe tomatoes, remove seeds. Grate four ears of corn and mix with the tomato, add two well beaten eggs, a few pieces of chopped green peppers, with salt, pepper and paprika to taste, also one grated onion. When all the foregoing ingredients are mixed, add a tablespoon of flour mixed to a paste, with four tablespoonfuls of milk. Grease a pudding dish and pour the mixture into it. Bake until well set, then chill thoroughly and turn out on lettuce leaves. Serve with a mayonnaise or boiled dressing to which you have added finely chopped parsley and a small pickle also chopped. — Jacquelyn Cockle, Hynes, Cal.

ARROZ A LA VALENCIANA

One chicken, two cups rice, one cup stewed tomatoes, one large onion, one small can peas, one small can pimiento, three hard-boiled eggs, six tablespoonfuls lard, salt and pepper to taste. A few cloves of garlic, if desired. Sort, wash and soak the rice in water for one hour. Dress and joint the chicken with salt and pepper, and fry until brown (a light brown). Remove chicken from frying pan, saute minced onion and bruised garlic until clear and tender. Add the tomatoes, fried chicken, and just enough boiling water to moisten and steam the rice. Add the rice, and chopped pimiento, and cook slowly until the rice is done. Watch closely to prevent burning. Add peas only ten minutes before dishing up. Season to taste with salt and pepper. Serve the mixture on a hot platter, garnished with slices of hard-boiled eggs.—Mrs. C. C. Holliday, Los Angeles.

SPANISH DELICACY

Three eggs, one tablespoon chopped green peppers, one chopped onion, one tablespoon parsley, two tablespoons melted butter. Heat in deep granite pie tin the butter, add onions, parsley and peppers, stir one minute; break three eggs carefully in this mixture, add peppers and salt and cook four minutes. Serve in same dish.—Mrs. Hairret Thompson, Inglewood, Cal.

SPANISH ROAST

Two cups dry kidney beans, one cup bread crumbs, two cups grated cheese. Soak beans over night, cook in salted water until soft. Mash, add the above ingredients with salt and cayenne pepper to taste. Moisten with one-half cup or more of water in which beans were cooked, form into a loaf, bake in moderate oven forty minutes. Baste occasionally with hot water and fat. Serve with tomato sauce. This will serve a family of eight.—Mrs. Anne Brecht, Los Angeles.

CRAB SPANISH

One crab, five fresh tomatoes, one bell pepper, two medium-sized onions, one tablespoon chopped parsley, one tablespoon butter, one tablespoon flour, one teaspoon or more salt, one-half cup of rich milk. Chop onions and pepper fine, saute them in melted butter, add the peeled tomatoes and cook down, thickening with milk in which flour has been dissolved. Lastly add flaked crab meat and bring to a good boil. Serve on well buttered toast.—Mrs. C. Remschel, Los Angeles.

CLAM CHOWDER, SPANISH

Stew until well done, two medium sized potatoes, one onion and two tomatoes (all chopped fine), a very little asparagus or peas may be added if in season. Season with Spanish red pepper, and salt to taste; then add two slices bacon cut in small pieces and fry and stir two minutes, following this with twenty fresh clams (or a small can) and a liberal sprinkle of parsley. Serve hot with salt soda crackers or toast. Cook in rice boiler; use no water whatever in the stew. This is for four persons, and very good.—Mrs. Emma Lindsey, Los Angeles.

STUFFED ROLLS

Cut stale water rolls in half. Remove soft part. Fill with fresh ground pork and season with salt and pepper. Make soup of beef soupbone, one onion, one-half pepper, one tomato, one clove garlic, pinch of Spanish saffron, salt and pepper. After soup is done strain and bring to boiling point. Dip the stuffed rolls in well beaten egg and drop carefully in the soup. Allow to cook slowly one hour.—Hilma White, Los Angeles.

PINK BEANS SPANISH STYLE

For six persons: Take one pound of pink beans and completely submerge in warm water and one teaspoon baking soda and soak over night, drain all water off in the morning and rinse in clean water, put beans in large kettle and cover plentifully with boiling water and keep boiling for one hour or till beans can be mashed easily between thumb and finger. After beans are thoroughly done there should be one quart of liquor left. Drain the beans out of this and put beans into a frying pan that has five tablespoonfuls of hot bacon fat in it and keep mashing the beans with the bowl of the spoon until they are all mashed to a pulp. Add one cup of the liquor and stir and let beans cook dry; repeat the process until all the liquor has been used, let the beans set on the back of the stove and simmer for one hour in last liquor; just before taking up stir in one-half cup grated cheese and put in deep dish with cover. Cover the top of the beans with one-half cup cheese and put lid on it and set in slow oven for twenty minutes, serve with finely chopped onions on top or the following sauce. Season beans with one-half teaspoonful salt, one-quarter teaspoonful black pepper and a dash of red pepper.

Sauce for Pink Beans

One large can solid pack tomatoes, one large onion cut very fine and one small clove of garlic also cut very fine, put in bowl and add one-half teaspoonful salt, one-eighth teaspoonful red pepper, and one-quarter spoon white pepper, one-half cup of good vinegar, and one-quarter cup of best olive oil, this sauce is a regular Spanish recipe and adds zest to the beans. — Mrs. Chas. Garcia, Tempe, Ariz.

CHILI COLOROW

Eight quarts ripe tomatoes, one quart onions, one quart strong green peppers, one quart strong vinegar, one cup sugar, six tablespoons salt. The tomatoes should be measured after peeling and mashing; the onions and peppers chopped very fine. Boil until thick, bottle and seal.—Mrs. E. D. Fich, Corona, Cal.

SPANISH MEAT BALLS

One pound round steak, and one pound boneless fresh pork ground together. Add one egg unbeaten, and one-half cup uncooked rice. Salt and pepper to taste. Form into balls the size of an egg. Put into a kettle, one pint tomatoes, one pint water, one sliced onion (medium), one teaspoon chili powder. Bring to boiling point, drop in the meat balls, cover and simmer for one hour. Makes one dozen balls, appetizing and inexpensive.—Mrs. Augustus Thomas, Hollywood, Cal.

FISH PILAF WITH SPANISH SAUCE

One cup rice, two quarts boiling water, two teaspoons salt, one cup cooked fish, one cup fine bread crumbs, one tablespoon Worcestershire sauce, three-fourths cup rice stock, one-fourth teaspoon pepper. Cook the rice in boiling salted water until thoroughly done. Drain, reserving the rice stock. Line a greased baking dish with part of the rice. Mix the fish, crumbs, Worcestershire sauce, pepper and rice stock and pack into center of dish. Cover with remainder of rice, packing it down to make a firm mold. Tie a paper over the top. Set in a steamer or on several thicknesses of paper in a pan of boiling water and steam for thirty minutes. Serve with Spanish sauce.

Spanish Sauce

Two tablespoons fat, three tablespoons flour, one teaspoon salt, one-fourth teaspoon pepper, one cup stewed tomatoes, one cup rice stock, one tablespoon chopped onion, one tablespoon chopped pimientoes. Melt fat, add flour, salt and pepper, remove from fire and bring to the boiling point, stirring constantly. Add onion and pimiento. Turn mold of fish on a platter and pour sauce around it.—Miss B. Berman, Los Angeles.

SPANISH GREEN BEANS

Wash and dry one pound green beans, string and cut long way of bean, heat one large tablespoon of good drippings in iron fry pan, put in beans, and one medium-sized onion, sliced fine, cook about ten minutes, but do not let brown, add one tablespoon of flour, stir well and add about one quart water, one-half cup tomato pulp and one pepper (seeds removed) chopped fine, season and simmer until tender, a few minutes before serving; add clove of garlic cut very fine.—Mrs. J. C. Hentzy, Los Angeles.

CHARQUICAN

One quart of fresh tomatoes, one cup raw potatoes, diced, one cup of raw sweet corn, one onion chopped fine, one clove of garlic, mashed; one pint of cooked chicken, small pieces; two tablespoonfuls of butter, one teaspoon salt, one-half teaspoon white pepper, dash of cayenne. Put the tomatoes, onion, garlic, chicken, butter, salt, pepper and cayenne all together and place on fire; when heated, simmer slowly for half an hour, then add diced potatoes, cook fifteen minutes longer, then add corn and cook another five minutes, then serve immediately. Makes a good lunch or supper dish. Any cold meat may be used instead of the chicken. —Berta L. Shipman, Los Angeles.

SPANISH PICK-UP SALAD

Take left-over meats (cooked, of course), slice or cut fine, and pour over a little vinegar and oil. Let stand several hours, sprinkle with salt and pepper, slice cold cooked potatoes, and flavor with meat stock. Add a couple spoonfuls olive oil. Take a tablespoonful green nasturtium seeds, chop them very fine, add one-half teaspoon of grated onion. Make a layer of potatoes in your salad dish, and then one of meat; add one teaspoonful catsup, and the nasturtium seeds, and salt. Continue to alternate the layers until all is used, lastly adding potatoes for a top. Serve with the sauce, prepared as given: Sauce Spanish—Beat together two tablespoonfuls each of cream and oil, with one teaspoon salt, until thick, then add lemon juice and a little chili powder.—Mrs. Robert Broxholme, Long Beach, Cal.

BERENJENA

This is the Spanish way of cooking eggplant. Pare the eggplant and cut in slices one inch thick, drop in boiling water for five minutes and turn onto cloth to dry. Dip in flour, then in mixture of beaten eggs and milk and then roll in fine bread crumbs. Fry a golden brown in hot fat. Spread with the following: Place in saucepan four onions chopped fine, three green and three red peppers chopped fine, one clove of garlic chopped fine, three tablespoons butter, three tablespoons water. Cook until the onions and peppers are tender. Now add three-fourths cup thick tomato puree, one cup grated cheese, one-half teaspoon chili powder, one teaspoon salt. Mix well and spread each slice of the fried eggplant with the mixture as it is taken from the pan. Serve with parsley garnish.—Mrs. E. D. Fich, Corona, Cal.

SPAGHETTI, SPANISH

Though the name is Italian and so is the dish—without the chili powder—with it, it is a genuine Spanish preparation. Into a deep bottomed kettle on the fire, let a coffee cup of pure olive oil heat just to sizzling. Put into it about a two-pound cut of good round, rump, or chuck steak, two or three inches thick. Into the oil around it put two medium large dry onions and four large tomatoes, peeled and sliced; season with salt, and a quarter teaspoon (or amount to taste) of good chili pepper. Cover closely and cook slowly until the vegetables and oil have become liquid gravy. Meantime, break into pieces a small box of best spaghetti, and put it into salted boiling water; boil it twenty minutes, or until done, lift it from the water into a colander, and run cold water through it; drain, and lay, in alternate layers, with the vegetable gravy spread over the first layer, in the bottom of a baking dish; then a layer of grated, or thinly sliced, mild cheese over the gravy, alternating so, until the last layer of gravy and cheese is on top; bake in a moderate oven until the cheese melts. Serve in the baking dish. Serve the meat separately. A full meal, and a good one, sufficient for four to six persons.—Mrs. A. Adams, Los Angeles.

SPANISH DEVILED MEAT

Prepare one beef's tongue, also one heart by scalding and scraping thoroughly. Place them together in a granite vessel, boil until quite tender, remove from the liquor in which they were boiled, while yet warm run through a food grinder; have ready four hard-boiled eggs, chopped fine, add these to the meat, then a small pinch of cinnamon and cloves, one teaspoon of prepared chili pepper, salt to taste, last, one pint of the liquor in which the meat was cooked. Mix thoroughly, place in a deep pan or dish to cool. This is excellent served with cold boiled eggs or sliced thin and made into sandwiches.—Mrs. Mary B. Townsend, Hollywood, Cal.

SOPA

One-third cup butter, one cup raisins seeded, one tablespoon wine (one teaspoon vanilla can be used instead of wine), four eggs, three slices bread cut in squares, three sticks cinnamon, two cloves, one-half pound cheese (American cut in small squares), one pint water, one-half cup sugar. Put water, cinnamon, cloves, sugar, in a pan, boil steady ten minutes. Beat eggs well, dip bread in eggs, fry in butter nice and brown. Add vanilla in water, remove from fire, let it cool. Line bread in a pudding pan, add raisins, then cheese, use enough raisins on each slice of bread. Then pour the cinnamon water over it, place in oven twenty minutes. Remove from fire and serve hot.—Helen M. Geiger, Inglewood, Cal.

SPANISH RICE

One cupful rice, three cupfuls water, six large onions, sliced, one-half cupful olive oil, two tablespoonfuls whole wheat flour, one can tomatoes, one can mushrooms, one teaspoonful chili or curry powder, salt to taste. Cook rice in water until water is well absorbed. Fry onions in oil until golden brown. Skim onions out and add the whole wheat flour. Stir until smooth. Return onions, add tomatoes, mushrooms and either chili or curry powder, as preferred. Add rice, salt to taste and cook together slowly for one hour. Served with omelet or scrambled eggs this makes a complete meal.—Mrs. Helen D. Hanson, Monrovia, Cal.

CABBAGE SALAD WITH STUFFED OLIVES

(Mexican Salad)

Shred one-half of small, firm head of cabbage fine, as for slaw, place in mixing bowl and add one-half cup of stuffed olives chopped fine, one large onion chopped fine. Toss well to blend, then prepare a dressing as follows: Place in saucepan one cup of water, one-half cup of vinegar, one teaspoon salt, one teaspoon of paprika, one teaspoon of mustard, one-half teaspoon chili powder, five level tablespoons of flour, one tablespoon of sugar. Stir and blend to dissolve the flour and spices, bring to boiling point, stirring constantly, then add one at a time, yolks of three eggs, one-half cup of melted butter. Beat hard to blend and cook five minutes; cool and thin to desired consistency with vinegar.—Mrs. E. D. Fich, Corona, Cal.

SPANISH DISH

Veal Cutlet, with Tomato Sauce

One and one-half pounds veal cutlet, one quart canned tomatoes (juice only), one cup breakfast bacon grease, two ounces butter, two rounded tablespoonfuls flour, one rounded teaspoonful salt, one level teaspoonful white or black pepper, one egg, three thin slices bread. Dry bread in oven (slowly) until light brown, and roll into fine crumbs. Beat whole egg, and add tablespoonful water. Cut veal into serving-size pieces, removing all fat and strings. Dip in the egg, then roll in bread crumbs, and brown in boiling bacon grease. When brown, take out of grease, and if there are burnt crumbs left in the frying-pan, it is better to pour off the remaining grease, wash the pan, and put the clear grease back (there should be a half cupful). Add two tablespoonfuls flour and brown slightly. Then add all juice that can be mashed through colander from a quart of canned tomatoes. (If less than four cups, make up that quantity with water). Add the salt, pepper and butter, and when this boils, put the veal back in, and let it simmer very slowly for two hours. (This will serve eight people).—Miss Kate H. Armistead, Los Angeles.

SEA BASS SPANISH

Sift one quart of tomatoes, canned or fresh, add two tablespoonfuls of scraped onions, cooked until brown in three-fourths of a cup of salad oil, let the whole simmer for thirty minutes. Add one four-pound bass, cut in thick slices, and allow to stew very slowly for an hour, or until fish is done. Lift out pieces of fish onto a warm dish; blend three tablespoons of flour with a little of the tomato sauce, add pepper and two teaspoonfuls of salt, add these to the kettle and stir until the mixture boils. Pour over fish and sprinkle with fine chopped parsley.—Mrs. Nellie Evans, Whittier, Cal.

CREOLE SAUCE

Two tablespoons chopped onion, four tablespoons green pepper, finely chopped, two tablespoons butter, two tomatoes, one-fourth cup sliced mushrooms, six olives, stoned, one and one-third cups brown sauce, made with the brown stock, salt and pepper, sherry wine. Cook onion and pepper with butter five minutes; add tomatoes, mushrooms, and olives and cook two minutes, then add brown sauce. Bring to boiling point and add wine to taste. Serve with broiled beefsteak or filet of beef. Boiled rice should accompany the beef, and be served on same platter. —Mrs. E. R. Hoover, Manhattan Beach, Cal.

BOUDIN

Place in wooden chopping bowl, three green peppers (after removing seeds), two red peppers, six branches of parsley, one cup of cold cooked meat, three large carrots, grated; six large onions, tiny bit of garlic, two cupfuls of bread crumbs, two teaspoons of salt, one teaspoon paprika, one-half teaspoon of thyme. Chop fine, using an old-fashioned mincing knife, and when the mixture is worked as fine as sausage, add one-half cup of melted butter, three well-beaten eggs. Mix well and form into balls the size of a baseball, tie in separate dumpling cloths and plunge into kettle of boiling water. Cook for thirty-five minutes, then turn from cloths, roll in grated cheese, and serve with thick tomato sauce.—Mrs. E. D. Fich, Corona, Cal.

SPANISH OYSTER AND BACON

Take one-half dozen large oysters. wrap each in a thin slice of bacon, impaling it with a toothpick; dust with chili powder, place in hot oven until bacon is done; serve on soft toast. Delicious.—Mrs. W. E. Gillett, Alhambra, Cal.

HOT TAMALES
(A Fine Spanish Recipe)

Two pounds of veal from the round, one-half pound of salt pork, five medium sized onions, three bell peppers, five chili peppers, one and one-half pints of white cornmeal, one-half cup shortening, salt to taste, one-half pound of corn husks. Put through grinder meat, onions, tomatoes and peppers. Cook in as little water as possible. Melt shortening, add cornmeal, mix well. Add three teaspoons of salt, and boiling water to cover. Cook thoroughly. Coak corn husks in hot water. Lay three leaves on large plate, spread with layers of mush, then with meat. Roll and tie. Steam two hours. Put two seeded raisins and an olive in each. This makes between twenty and thirty and every tamale tastes like another.—Mrs. A. Sheetz, Los Angeles.

MACARRON CON SALSAS
De Hongo

This is a macaroni and mushroom sauce. Cook one package of macaroni in boiling water for twenty-five minutes. Drain. Then place in saucepan three cups of milk, three-fourths cup of flour. Stir to dissolve the flour and bring to boiling point. Cook for five minutes, then add three-fourths cup of finely chopped green and red peppers (first removing the skins and seeds), one-half cup of finely chopped onions, one clove of garlic, one-half pound of fresh or one can of mushrooms, one cup of thick tomato pulp, one teaspoon of salt, one-half teaspoon of chili powder. Beat up well to blend and bring to boiling point. Cook for three minutes, then add the prepared macaroni and heat again to boiling point. Cook for five minutes slowly, turn in deep dish and sprinkle with three-fourths cup of grated cheese and one-fourth cup of finely chopped parsley and serve.—Mrs. E. D. Fich, Corona, Cal.

CHEESE CHILIS

Take as many green chilis as required. Peel outside skin off by scorching slightly in hot oven or before the fire, split open and remove seeds, fill with small piece of cheese, roll up, dip in beaten egg, then in cracker crumbs, and fry a golden brown in butter or oil, as preferred, salting to taste. The canned chilis can be used. They of course need no peeling.—Mrs. F. Phillips, Los Angeles.

CHILI FRITTERS
(Lenten Dish)

Four eggs, one cup of graham or white flour, one teaspoon of salt, lard. Beat whites and yolks of eggs separately, very light. Fold in flour and salt carefully. Now drop tablespoonful at a time in hot grease and fry to light brown, or when well raised; then lay on warm platter and pour over them the following sauce: Sauce—Six red chilis, one pint water, one teaspoon salt, one tablespoon flour, two tablespoons grease. Pour boiling water over chilis and let stand until the pulp can be scraped from skin. Thicken pulp and water with flour, add salt and the two tablespoons of grease taken from pan fritters were fried in. A little garlic or Spanish herbs can be added.—Mrs. E. D. Fich, Corona, Cal.

ROPA VIEJA

Boil two pounds of shin of beef, the liquor will do for soup-stock. When the shin is cold, cut off the best part of the meat in thin slices. Season with salt and cayenne. Put the gristle and remaining meat in a separate dish. Slice and slightly fry two onions in a tablespoon of butter. Stir in two tablespoons of flour. When brown, add one quart of tomatoes. To this add the remaining meat and gristle, which you have chopped as finely as possible. Cook slowly for one hour. Then add the sliced meat, also a dash of English mustard, and cook fifteen minutes longer. Just before serving, add a teaspoon of minced parsley, a little garlic, and one minced sweet pepper. Part of this can be used for immediate use, and the rest may be put in a mold to jelly.—Mrs. J. J. Shuey, Long Beach, Cal.

CHILI BISQUE

Take eight large sweet chili peppers, remove seeds and veins, boil and put pulp through a colander; to this add a cupful of boiled rice, mashed smooth. Season highly with tabasco and salt. Beat an egg with half cup of cream and add to a quart of hot milk. Put the bisque in this, let boil up once and serve immediately, pouring over toasted squares of bread.—Mrs. E. Fullinwider, Baldwin Park, Cal.

SPANISH PEACH PRESERVE

Place in preserving kettle three quarts of thinly sliced peaches, one quart of thinly sliced apples, juice of two lemons, four pounds of sugar, one small bottle of maraschino cherries, one and one-half cups of finely chopped blanched almonds, one package of seeded raisins. Cook slowly until thick, mashing the peaches well. When thick like jam, fill into sterilized jars or crocks, and cover with melted paraffine. As there is no water in the preserve, you must watch very carefully to prevent burning.—Mrs. E. D. Fich, Corona, Cal.

CHILIS RELLENOS
(Stuffed Peppers)

Take six bell peppers (or whatever number desired), roast them slowly on the top of the gas burner; dip them in cold water, peel them and scrape and clean inside. Then let them stand for two or three hours in equal parts of vinegar and water. Stuff the peppers with the following paste: Finely chopped sardines (plain sardines in olive oil), one small onion finely chopped, a spoonful of vinegar, a spoonful of the oil from the sardines, salt and pepper to taste. If desired there may be added about one-half teaspoonful of oregano (wild marjoram, which can be obtained in any of the Spanish or Mexican stores—this greatly improves the taste). Said oregano is roasted and crushed in the hand to make real fine crumbs. Place the stuffed peppers in a dish and garnish them with sliced cucumbers, tomatoes, radishes and lettuce. Last, sprinkle them with grated cheese, a little bit of the oregano and a mixture of a spoonful of vinegar, a spoonful of olive oil, salt and pepper to taste.—Mrs. M. J. Murchison, Venice, Cal.

SPANISH SQUASH

Wash and cut fine about twelve small squash, one onion, three small tomatoes, three green peppers and add one cup of fresh corn; put vegetables into one-half cup of hot oil, salt to taste. When vegetables are soft, add one-half cup of grated American cheese. If necessary, add a small amount of water. This is a delicious vegetable dish.—Mrs. L. J. Doyle, Los Angeles.

SPANISH OYSTER OR CLAM COCKTAIL

For twelve people. Nine oysters, one-fourth teaspoonful grated horseradish, juice of one-fourth lemon, two drops tabasco sauce, ten drops Worcestershire sauce, one teaspoon catsup, one teaspoonful pimiento juice. Serve in glasses or grapefruit shells or tomato cups. Clams can be used instead of oysters.—Mrs. Robert Broxholme, Long Beach, Cal.

PARA OSTRAS AZADAS

This is a pan broiled oyster dish. Look over oysters carefully. Place in baking dish four tablespoons of butter, and heat slowly until hot. Now add the well drained oysters and dust lightly with chili powder, and then sprinkle with buttered bread crumbs and bake in hot oven for twelve minutes. Serve on toast. To butter bread crumbs, add three tablespoons of melted butter to three-fourths cup of coarse bread crumbs and rub between fingers until all the crumbs are well blended.—Mrs. E D. Fich, Corona, Cal.

CALABACITAS

Six medium sized summer squash, four tomatoes, two bell peppers, one chili pepper, one large onion. Cook squash in salted water until tender. Cut the summer squash and tomatoes into thin slices. Grind peppers and onions moderately fine through food chopper. Add alternately to greased baking dish, one layer summer squash to one of tomatoes, sprinkling each with ground onions and peppers. A strip of bacon and dash of salt added occasionally adds greatly to the flavor. Sprinkle top of dish with bread crumbs and moisten well with meat stock. Bake one-half hour or until quite tender. —Mrs. Etta Locke, Sawtelle, Cal.

SPANISH POTATO CROQUETTES

Rice, two cups of hot boiled potatoes. Add butter and yolks of two eggs and two tablespoonfuls of pimiento puree. Season to taste, shape and dip in bread crumbs. Fry in deep fat and drain before serving.—Mrs. James H. Taylor, Los Angeles.

MEXICAN CHOCOLATE

Two cups milk, one-fourth cup coffee (ground), four-inch piece of stick cinnamon, four squares chocolate, one-half cup boiling water, one-half cup sugar, two teaspoons vanilla. Scald milk with coffee and cinnamon and strain; melt chocolate and add water and sugar; boil five minutes. Add scalded milk and vanilla. Cool. When ready to serve add four cups cold milk. Pour over ice and serve with whipped cream.—Mrs. M. H. Weir, Pasadena, Cal.

SHRIMP SUPREME

Wash thoroughly two cups boiled shrimps. Dip in egg batter then in cracker crumbs. Drop shrimps in deep fat, fry until a nice brown, remove and place in warm place on heavy brown paper. Slice (with peeling on) four large tomatoes, dip in same batter, and roll in cracker crumbs, fry in shallow fat until nice brown. Place tomatoes on toast, shrimps on top, salt, and pepper, and small piece of butter. Pour over white sauce and grated cheese and place in oven until cheese melts. Remove from oven, garnish with lettuce and parsley and serve. — Juanita Eaton, Los Angeles.

SWEETBREADS AND OYSTERS, SPANISH

Soak and blanch the sweetbreads and cut them into equal sizes, removing the skins and tubes. Strain the liquor off of three dozen oysters. Put the sweetbreads in a stewpan, and cover with the oyster liquor. Add three large spoonfuls of gravy from roast veal or lamb and a quarter of a pound of butter cut into bits and rolled in flour. When the sweetbreads are done, add the oysters and let them cook for five minutes. Add two wine glasses of sweet cream, salt and a dash of paprika. Stir well for a few minutes and serve hot on toast or biscuits.—Mrs. C. W. Poor, Los Angeles.

CHILI CON QUESO

A small can of tomatoes or six fresh tomatoes; one large sized onion; six green chilis (can be bought canned if not fresh); one-quarter pound of cheese. Grate the cheese or cut it into small pieces, put into a pan and let it begin to melt; then add the chopped onion, one teacupful chopped celery, the tomato and chili, chopped fine also. Cook this for about twenty minutes, when it is ready to serve.—Mrs. Albert Schliem, Arroyo Grande, Cal.

BAKED ONIONS WITH SPANISH SAUCE

Boil in salt water six or eight good sized firm white onions until tender. Drain, place in baking dish, add sauce and bake with slow fire thirty minutes, or, put under broiler for fifteen minutes. Sauce: To one pint of tomatoes, strained, add two tablespoonfuls sugar; two tablespoonful vinegar, one-half teaspoonful celery seed, one-fourth teaspoonful salt, one-fourth teaspoonful pepper, six cloves, four bay leaves. Cook sauce until well flavored and pour over onions before baking. Garnish with chopped parsley.—Helen E. Vogleson, Los Angeles.

SPANISH GIBLETS

Drop three pounds of macaroni or spaghetti into boiling salted water, and cook until tender. Rinse and let stand in boiling water until ready for use. Put two tablespoons of grease, using beef suet, pork fat, chicken or turkey grease, into a large frying pan. Fry one large chopped onion, one chopped bell pepper, and one clove of garlic. (If bell pepper is not available use two canned green chili peppers cut fine.) When thoroughly fried, stir in one heaping tablespoon of flour. Add a scant quart of tomatoes fresh or canned, and one tablespoon of chili powder, salt to taste. If desired, add one can of imported mushrooms sliced, or fresh mushrooms. Add at least one cupful of chicken or turkey giblets, previously cooked. Cook all together slowly for thirty minutes. Add water as necessary. Remove macaroni or spaghetti onto deep platter, pour sauce over and sprinkle grated cheese over the top. Place in hot oven for three minutes. Serve immediately. —Mrs. G. W. Jorres, Glendale, Cal.

VEGETABLE HASH

One bunch of carrots, two small potatoes, one large onion, three bell peppers, one hot pepper. Prepare vegetables and either chop moderately coarse or put through food chopper. Put one to two tablespoons of bacon grease in skillet and add the vegetables, allowing to cook for one-half an hour.—Mrs. Etta Locke, Sawtelle, Cal.

DELICIOUS SUPPER DISH

Place in pan, one-half cup olive or other cooking oil, and heat until smoking hot. Then add one can small peas, drained free of liquor; one can shrimps, broken in pieces; two tablespoons capers. Season with one-half teaspoon salt, or a little more, according to taste, and a small pinch each of black pepper and paprika. Cook in hot oil until all ingredients are well heated through. Drain free of oil, and serve on hot platter, with four, or six, poached eggs (according to number to be served) disposed on top. Sprinkle eggs lightly with salt and pepper, and decorate all with parsley.—Mrs. E. H. Gillespie, Los Angeles.

ROUND STEAK SPANISH STYLE

Have two pounds of steak without bone cut at least two inches thick, get the butcher to criss-cross gashes on both sides, rub one-half teaspoon salt, one-quarter teaspoon black pepper and one cup of flour thoroughly into the meat. Have an iron skillet (if possible) with three tablespoons of hot fat ready and put steak into this and turn constantly till good rich brown, but do not burn. Cover this with one can solid pack tomatoes or six large ripe ones, cut in two and not peeled; two large onions cut in thin slices, one large green chili cut into shreds, one clove of garlic cut very fine, one cup hot water and one wineglass sour wine (if obtainable). Cover tightly and set on back of range or where it will simmer slowly for three hours. This makes enough for six servings and is a most delicious dish, the meat exceedingly tender and sauce very rich. One needs very little else with this, unless a salad. Arrange on a large meat platter with sprigs of parsley, and serve piping hot.—Mrs. Chas. J. Garcia, Tempe, Ariz.

SPANISH PEAS

One onion, one tomato, one pepper, two cloves garlic, one tablespoon sweet Spanish pepper, three level tablespoons lard, one bay leaf, three slices bacon, a little smoked ham if convenient, one-fourth link Spanish sausage, one pound Spanish peas, enough water to cover and keep from boiling dry. Soak peas over night. Fry all the ingredients in pot before adding water or peas. To be eaten with white rice.—Hilma White, Los Angeles.

SPANISH EGGPLANT

One medium-sized eggplant, three medium-sized tomatoes, three sweet peppers, one-fourth of a pound of cheese, one-fourth of a pound of butter, one teaspoonful of salt, three dashes of paprika, one of cayenne pepper and one pint of milk. Peel and slice eggplant and tomatoes, take the seeds from the peppers and chop. Put a layer of eggplant in a deep baking dish, then a layer of tomatoes, then a layer of chopped peppers, then sprinkling of cheese, salt and a dash of paprika, and bits of butter; then start again with eggplant, tomatoes, etc., until the dish is full. Then pour in the milk and bake about thirty minutes in a moderate oven.—Mrs. W. S. Johnson, Exeter, Cal.

OSTAS CHILI SUS CONCHAS

Mince very fine three white onions, two green and three sweet red peppers (removing the skins from peppers by baking ten minutes in hot oven), one clove of garlic. Place layer of broken bits of bread in bottom of well buttered baking dish, then layer of the oysters, then layer of prepared peppers, a second layer of the bread. Place in small saucepan, one cup of oyster juice, three-fourths cup of milk, seven tablespoons of flour. Stir to dissolve the flour and bring to a boiling point. Cook for five minutes and add three-fourths cup of thick tomato pulp, two green peppers chopped fine, two red sweet peppers chopped, tiny bit of garlic, one teaspoon of chili powder. Mix well and pour over the top of the prepared oysters. Now dot the top with bits of stale bread that have been dipped in melted butter and bake in moderate oven for thirty minutes.—Mrs. E. D. Fich, Corona, Cal.

TONGUE SPANISH STYLE

Boil a fresh ox tongue until tender. When cooled (in water in was boiled) remove skin and bake in which it was boiled) remove skin and bake in deep dish, basting frequently with following sauce: Three-fourths cup vinegar, one and one-half cups brown sugar, one cup seeded raisins, one lemon sliced thin, one teaspoon cinnamon, one-half teaspoon cloves. —Charles T. Hawes, La Jolla, Cal.

SPECIAL DISH

Six slices halibut, two tablespoons flour, two teaspoons salt, two tablespoons fat, one and one-half cups water, one teaspoon Worcestershire sauce. Dredge halibut with flour, and salt. Melt fat in baking dish and brown slices of halibut on top of stove. Pour water and Worcestershire over fish and bake in a moderate oven thirty-five minutes. Then pour Spanish sauce over fish. Bake fifteen minutes and serve.—Mary Wilburn, Pasadena, Cal.

SPANISH CHEESE PEPPERS

A favorite with early and present day Californians is the old Spanish method of preparing green peppers. Large bell peppers are roasted until the skin turns black and are then washed in cold water, the blackened skin being rubbed off. Cut around the stem and remove the coarse veins and the seeds. Grate very fine some Monterey cheese and with this fill the peppers, closing the end with a wooden toothpick. Beat separately the yolks and white of seven eggs, then mix them and stir in lightly enough flour to make a thin batter. Have ready a pot of boiling lard, dip the stuffed peppers into the batter, and then into the lard. Remove quickly and again dip pepper in the batter and return again to the lard to cook until it is a light golden brown. Care must be taken to keep the peppers entirely covered with the boiling lard. Take the seeds of the peppers, one small onion and two medium-sized tomatoes; grind them together to a pulp, add a little salt and cook in a saucepan for ten minutes. When the peppers are all in the boiling lard turn the remainder of the batter into this mixture and boil for twenty minutes. This forms the sauce for the peppers.—Mrs. R. S. Bartlett, Burlingame, Cal.

BIEN ME SABE

(Dessert)

Six cups milk boiled down to four, add juice of one lime and three-fourths pound of sugar. Boil until the whey makes a rich syrup. Serve cold.—Mrs. G. C. Horton, Pasadena, Cal.

SPANISH SAUCE FOR FISH

Two cups tomatoes, one tablespoon grated onion, three tablespoons corn flour, two teaspoons salt, one-fourth cup cold water, one chopped green, or red pepper. Bring tomatoes and onion to boiling point. Mix flour and salt, with cold water, and add to tomatoes, stirring constantly; add pepper and pour over fish.—Mary Wilburn, Pasadena, Cal.

SPANISH VEAL BALLS EN CASSEROLE

One and one-half pounds veal cutlets, three tablespoonfuls softened grease, one-third cupful soft, sifted bread crumbs, one egg, well beaten, three-fourths teaspoonful salt, one-third teaspoonful paprika, one teaspoonful chopped parsley, shortening for browning meat and vegetables, four onions, peeled, sixteen potato balls, a green or red pepper, one and one-half cups cooked tomato, one-half cupful broth, one-half teaspoonful salt. Pass the veal, from which all inedible portions have been taken, through a food-chopper, add the grease, crumbs, egg, salt, paprika and parsley and mix thoroughly; then shape into balls in the hands, roll these in flour, and let cook in three tablespoonfuls of grease melted in a frying pan, turning as needed, until browned a little on all sides; then as browned, transfer to the casserole. Parboil the onions five minutes, drain, dry on a cloth, brown in the hot fat and add to the casserole. Use a French potato-ball cutter to cut the balls from pared potatoes or cut them as for French fried potatoes; parboil five minutes, drain, dry, brown in the hot fat and add to the casserole with the pepper cut in shreds; add the tomato and broth, heated to the boiling point; add the salt; cover the dish and let cook in the oven one hour and a half. Serve from the dish.—Miss Jennie I. Martin, Los Angeles.

SCALLOPED SPANISH SALAD

Slice thin four raw potatoes in bottom of buttered bake dish. Four canned or fresh tomatoes sliced on top of potatoes. Two onions sliced on top of tomatoes. Two green bell peppers sliced on top of onions. Salt and pepper well each layer. Sift one tablespoon of flour over top. Cover top with strips of bacon. Place uncovered in hot oven for fifteen minutes until bacon browns. Then cover tight and bake slowly three-quarters of an hour. Makes delicious luncheon or supper dish.—Mabel A. Moore, South Pasadena, Cal.

TENDERLOIN OF SOLE, SPANISH

Four ripe tomatoes (or one-half can), two onions sliced and fried a light brown, two chili peppers chopped fine, one-half pound salt pork cut in small pieces and fried. A pinch of salt. Boil all together until tender, then thicken with a teaspoonful cornstarch and set aside to cool while preparing fish. Put one and one-half tablespoonfuls of good olive oil into a frying pan. When hot put in fish, which has been rolled in corn meal; fry a nice brown. Put fish in center of dish and pour sauce over it. Serve garnished with parsley and sliced limes.—Mrs. L. E. Stephens, Fellows, Cal.

SOPA DE ALBONDIGAS, MEAT BALLS SOUP

One pound of hamburger steak, chopped fine. Mix with meat one-half pound cornmeal, one teaspoon lard, and break in one egg. Season with salt and pepper, one teaspoon of each. Cut fine one onion, two green peppers, fresh or canned, two cloves of garlic, two good sized tomatoes, three or four peppermint leaves, cut fine, a little chopped parsley. Now mix all spices with meat and cornmeal, in a bowl. Next prepare one onion, two green peppers, two tomatoes, one clove of garlic, chopped fine together, now put one tablespoon of lard in a deep stewpan, when hot put in one tablespoon flour and stir well until brown, then put in the sauce, let fry for three minutes, then add two quarts of water, and let boil for five minutes. Now roll the meat preparation into balls the size of pigeon eggs, and drop one by one into the stewpan containing the soup. Boil ten minutes and serve. — Mrs. John Janssens, Los Angeles.

CLAM CHOWDER SPANISH

Peel and dice four potatoes put on in boiling water. Fry two Bermuda onions minced to a nice brown. Cut in dices two slices of bacon, fry and add the onions and bacon to the potatoes when they are nearly done, add two canned pimientos, one teaspoon salt then one can of minced clams. Serve hot with toasted soda crackers.—Mrs. Louis Fleckenstein, Long Beach, Cal.

JALIA DI COCO

Boil a small sweet potato and rub through a sieve. Grate a cocoanut and pour the milk through it, then drain off and save. Add a cup of water to the grated nut and squeeze out all the liquid possible, add one pound of sugar to this liquid and the sweet potato, and boil out the water that has been added. When boiled down put in the cocoanut milk and boil to a jelly-like consistency.—Mrs. G. C. Horton, Pasadena, Cal.

A FAMOUS SPANISH PUDDING

This will fill a three-quart freezer. Two dozen chestnuts the yolks of seven eggs, one pint of cream, three-fourths pound sugar, one-half cup preserved pineapple, one-third cup of glaced cherries, two ounces citron cut thin, one cup of sultana raisins, (pour boiling water over these and let stand until soft). Pour off the water, then add one-half teaspoonful salt, a small glass of cherry juice. Boil the chestnuts, peel and put the pulp through the food chopper, beat the yolks of the eggs light, add to them the sugar, and one-half pint of the cream. Stir the chestnut pulp thoroughly through the cream and cook in double boiler until it forms a custard, then strain into a large bowl and stir in the salt. Cut pineapple in thin strips, make a syrup by boiling a cup of sugar and same of water together, pour over all the fruit and let stand until tender. When the chestnut is cold add with the cherry juice, and put in freezer pack with ice and salt, freeze until firm. Have ready an extra one-half pint of cream whipped to a stiff froth, drain the fruit, then add it to the frozen custard, stir lightly until well blended, remove the dasher, and re-cover the freezer, pack in salt and ice until firm, then serve.—Mrs. Louis Flenckenstein, Long Beach, Cal.

SPANISH CABBAGE

Select a fine pointed head of cabbage, cutting off the top for a lid. Cut out the center leaving a wall an inch thick. Chop one cupful cabbage very fine. Then add one cupful each of ground ham, hamburger, grated onion, one garlic clove, one sweet green pepper, one pimiento skinned, six rolled crackers, two beaten eggs, one cupful milk, two tablespoonfuls of melted butter, one-half teaspoonful each of celery salt and salt, a dash of cayenne, mix thoroughly. Fill cabbage and tie on the lid, place in a cheesecloth bag, and boil in salted water, for one hour. Slice crosswise and serve with cream sauce. — Mrs. Louis Fleckenstein, Long Beach, Cal.

MOLE DE GALLINA

One chicken cut up and boiled until tender, salt to taste, twelve chilis paceya's, six slices of bread cut a little thick and not too fresh, three cups of chicken broth, a very small piece of Mexican cinnamon, one teaspoon of sugar, one cup of lard, small piece of orange rind, one square of Mexican chocolate. Wash and remove seeds and veins from chili and fry in hot lard five minutes, remove to bowl. Fry bread until golden brown. Grind chili to paste, grind bread, cinnamon, chocolate, and orange rind, put all in a bowl and mix well, add sugar and chicken, boil all together twenty minutes and serve on platter.—Mrs. Douglas Gray, Tombstone, Arizona.

CHICKEN TAMALES

Take two quarts of yellow dried corn, boil in water mixed with half cup lime, when well cooked wash thoroughly, then grind the corn on a "metata" three times, till it becomes very fine. (The "metata" can be purchased at any Spanish store.) Have two medium-sized chickens boiled till quite tender; cool, then cut in small pieces. Mix with the corn enough of the water in which the chicken was boiled to make it soft, and add about two cups of lard, creamed. Season with salt and knead well. After this take three red chilis, remove seeds, then roast in moderate oven for a few seconds, take out and put in tepid water, then grind on a "metata" several times, together with a head of garlic. In a stewing pan place a tablespoon of lard, when lard is hot drop in one onion cut fine and a tablespoon of flour; let cook a moment, then drop in the chili, then the cut chicken, a cup of seeded raisins, a cup of stoned olives, salt and pepper to taste; let come to a boil, take off fire and cool. Have some dry corn husks, well soaked for several hours in cold water; shake them well and apply a thin layer of corn dough on the half of each leaf or husk, then put a spoonful of the stew on the prepared leaf and cover with the prepared leaves or husks, tie the ends with strings made of the same leaf. When the tamales are finished place them in a large pot with a little boiling water, boil gently for one hour. Any other meat may be used if desired. (I use rabbit and Belgian hare.) I learned to make this dish in the City of Mexico in 1912.—Mrs. Morve L. Weaver, Visalia, Cal .

SPANISH SANDWICH FILLING

Add two tablespoonfuls of cold water, gradually to three tablespoonfuls peanut butter, to make it the desired consistency for spreading, beat until very creamy and add two tablespoonfuls chili sauce, mix thoroughly, and spread between very thin slices of bread.—Mrs. Louis Fleckenstein, Long Beach, Cal.

SPANISH OYSTER SALAD

Quart can cove oysters, cover plate or salad bowl with sliced cabbage. Drain the oysters, put on top of cabbage, then a layer of chopped celery. A small part of a pimiento, salt. Make another layer the same, cabbage on top. Pour one teaspoon of olive oil and lemon juice over this, then a little mayonnaise, then it is ready for garnishing. Boil two eggs hard. Run the whites and yolks separately through the fine food chopper. Put parsley across two ways thus: Fill the two spaces opposite each with white of egg, and two with yellow, the parsley making a line between. Cut two stars of pimiento and two leaves of green pepper to place on the white and yellow; this is very attractive and little trouble. — Mrs. Louis Fleckenstein, Long Beach, Cal.

SPANISH MACARONI

Wash and boil one-half package of macaroni until tender, drain. Fry cut one-quarter pound of bacon cut fine, one minced onion, one green pepper. When browned, add one pint cooked tomato and salt and pepper to taste. Fill bake dish with alternate layers of macaroni and the sauce, sprinkle the top thickly with grated cheese and bake for about three-quarters to one hour.—Adelaide R. McManus, Los Angeles.

CABBAGE LEAF TAMALES

Take one pound of chopped round steak, one onion and a clove of garlic. Add one-half teaspoon salt and one-half teaspoon chili powder. Fry this mixture in olive oil until the meat is tender and the onion light brown. Then add one-half can of tomatoes and let simmer until all is done. Have ready two cups of cold boiled rice. Add this to the meat mixture and fill cabbage leaves. Tie up and place in baking pan. Add the other half of the can of tomatoes, one-fourth teaspoonful chili powder, pinch of salt and bake for thirty minutes. Serve with sauce left in pan, placing on hot platter. Serve with rye bread or crackers.—Mrs. C. M. Poor, Los Angeles.

SPANISH BAKED BEANS

Mix the following, and cook very slow on simmerer of gas range all day: One pint red or navy beans (uncooked), two teaspoons salt, three tablespoons sugar, one teaspoon mustard, two sweet bell peppers chopped (seeds not used), or two pimientoes may be used; one medium onion chopped very fine, one-eighth teaspoon pepper, one-eighth teaspoon paprika, twelve slices bacon cut in bits. After above has simmered about five hours, add one pint strained tomato and finish cooking. Before removing from range, add butter (three tablespoons). Before starting to cook beans, fill dish nearly full of water and add as necessary during day.—M. E. S. Hall, Los Angeles.

TABLE OF WEIGHTS AND MEASURES

27 1/3 grains	1 dram
16 drams	1 ounce
16 ounces	1 pound
1 teaspoonful	60 drops
3 teaspoonfuls	1 tablespoonful
4 tablespoonfuls	1 wineglass, ½ gill, or ¼ cup
16 tablespoonfuls	1 cup
2 gills	1 cup
2 cups	1 pint
2 pints	1 quart
4 quarts	1 gallon
2 tablespoonfuls Crisco	1 ounce
2 tablespoonfuls salt	1 ounce
2 tablespoonfuls sugar	1 ounce
4 tablespoonfuls flour	1 ounce
1 tablespoonful liquid	½ ounce
1 square chocolate	1 ounce
1/3 cupful chopped nut meats (blanched)	1 ounce
1 cupful currants	¼ pound
1 cupful crumbs	¼ pound
4 1/3 cupfuls coffee	1 pound
3½ cupfuls confectioners' sugar	1 pound
4½ cupfuls graham flour	1 pound
2 2/3 cupfuls oatmeal	1 pound
5 cupfuls rolled oats	1 pound
4 1/3 cupfuls rye meal	1 pound
1⅞ cupfuls rice	1 pound
2 1/3 cupfuls dry beans	1 pound
2 cupfuls granulated sugar	1 pound
2 2/3 cupfuls brown sugar	1 pound
2 2/3 cupfuls powdered sugar	1 pound
1 cupful (volume)	8 ounces
1 cupful water	8 1/3 ounces
1 pint butter	1 pound
1 quart flour	1 pound
10 small or 9 medium eggs	1 pound

All materials are measured level, i. e., by filling spoon or cup more than full and leveling with a case knife.

To measure meal, flour, sugar and similar ingredients, sift lightly into the measure, then level.

Standard measuring cups made of tin, aluminum or glass holding half a pint always should be used. Coffee and teacups vary so much that correct proportions can not be obtained by using them.

To measure a spoonful of dry material, fill the spoon heaping, then level. To measure a half-spoonful, fill and level the spoon, then divide in half lengthways; for quarter-spoonfuls, divide the halves crossways.

Use level measurements in all recipes in this book.

TIME TABLE FOR BAKING

Beef, loin or ribs, rare, per lb	8 to 10 minutes
Beef, loin or ribs, well done, per lb	12 to 16 minutes
Beef, ribs, rolled, rare	12 to 15 minutes
Beef, ribs, rolled, well done	15 to 18 minutes
Beef, filet, rare	20 to 30 minutes
Beef, filet, well done	60 minutes
Mutton, leg, rare, per lb	10 minutes
Mutton, leg, well done, per lb	14 minutes
Mutton, forequarter, stuffed, per lb	15 to 25 minutes
Lamb, well done, per lb	15 to 20 minutes
Veal, well done, per lb	18 to 22 minutes
Pork, well done, per lb	20 minutes
Venison, rare, per lb	10 minutes
Chicken, per lb	15 to 20 minutes
Turkey, nine lbs	3 hours
Goose, nine lbs	2½ hours
Duck, domestic	1 to 1¼ hours
Duck, wild	20 to 30 minutes
Grouse	25 to 30 minutes
Ham	4 to 6 hours
Fish, 3 or 4 lbs	45 to 60 minutes
Small fish and filets	20 minutes
Beans with pork	6 to 8 hours
Bread, white loaf	45 to 60 minutes
Graham loaf	35 to 45 minutes
Baking powder biscuits	12 to 15 minutes
Gems	25 to 30 minutes
Quick doughs	8 to 15 minutes
Cookies	8 to 10 minutes
Gingerbread	20 to 30 minutes
Sponge cake	45 to 60 minutes
Cake, layer	20 to 30 minutes
Cake, loaf	40 to 60 minutes
Fruit cake	2 to 3 hours
Cake, wedding	3 to 5 hours
Cakes, small	15 to 25 minutes
Batter puddings	35 to 45 minutes
Pies	30 to 50 minutes
Tarts	15 to 20 minutes
Patties	15 to 25 minutes
Vol-au-vent	50 to 60 minutes
Muffins, yeast	30 minutes
Muffins, baking powder	20 to 25 minutes
Indian pudding	2 to 3 hours

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LOS ANGELES TIMES